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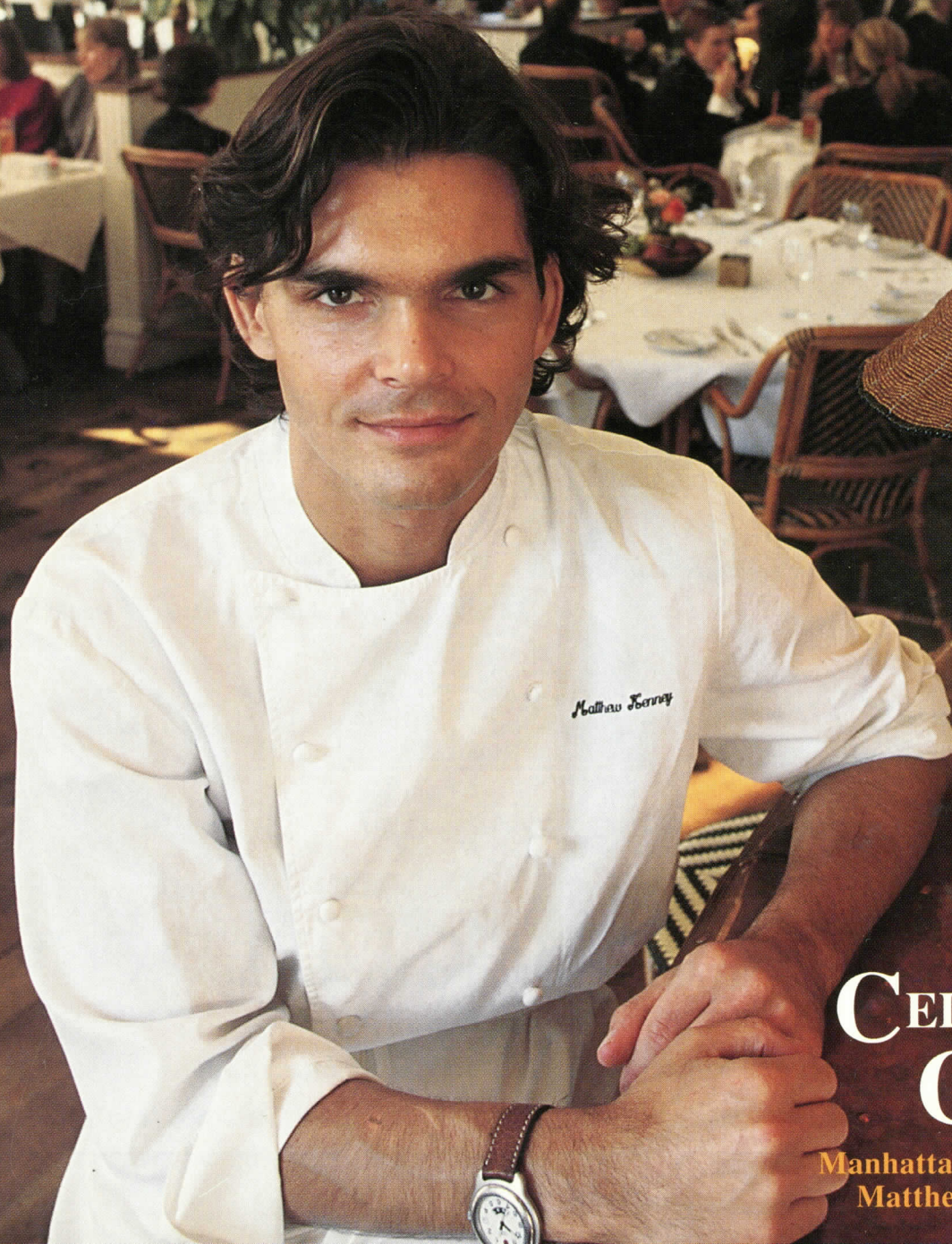
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MAINE

Fall 1995

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16 The Can-Do Spirit of Suzanne Tyler

A profile of UMaine's new athletic director.

22 The End of Animal House?

There seems to be a new attitude of alcohol awareness at UMaine.

26 Celebrity Chef

Matthew Kenney '88 graduated from UMaine just seven years ago, but he is already making a big name for himself on the NYC restaurant scene.

31 Looking at Life from Adams Hill

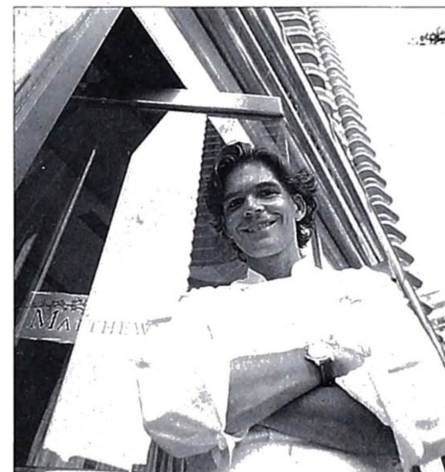
When he is not teaching biology at the University of Vermont, Bernd Heinrich '66 can be found at his Maine cabin studying nature and thinking about life.

Departments

Editor's Notebook	4
Alumni Forum	6
Campus Briefs	8
Research	10
Alumni Newsmakers	35
Alumni Bookshelf	38



Page 16



Page 26



Page 31

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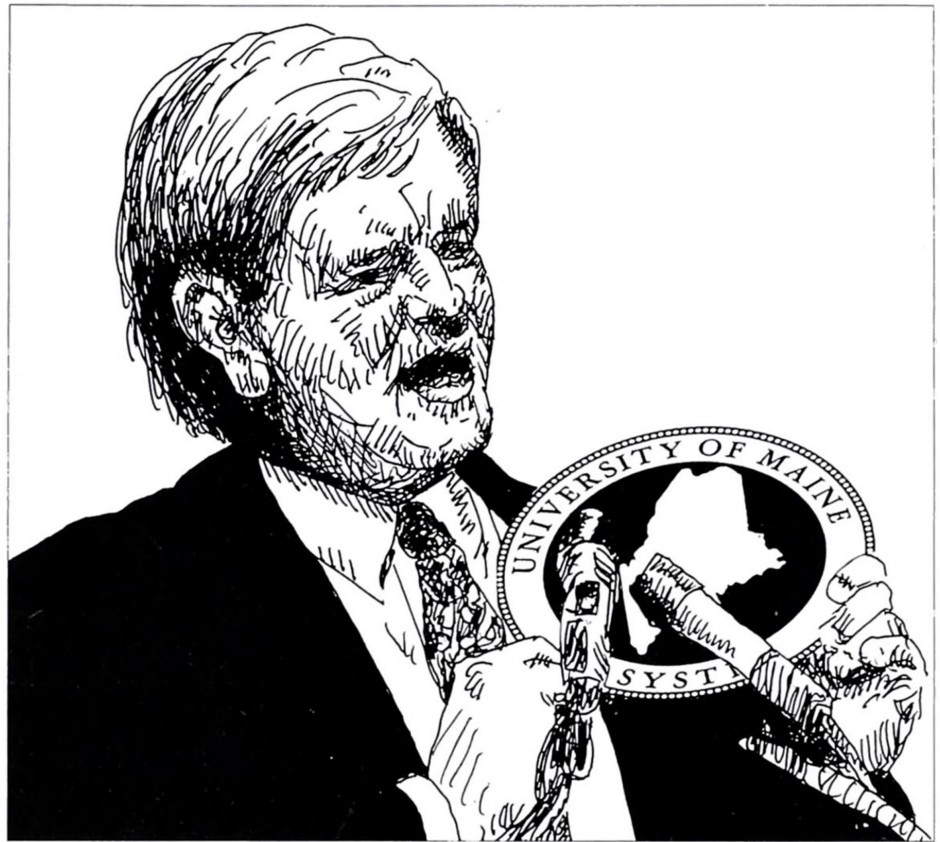
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Nice Try Newt

In To Renew America
Speaker Gingrich cites
last year's UMaine
chancellor controversy
as an example of what's
wrong with higher
education in the U.S.



When Speaker of the House Newt Gingrich read the *New York Times* headline, "Professors Battle Television Technology," last April, he knew he had the lead for the chapter on higher education in his new book.

Here was the whole higher ed problem in a nutshell, Gingrich thought. On the one side is former University of Maine System Chancellor J. Michael Orenduff, a visionary leader with his head squarely in the 21st century. A man who wants to cut costs and provide educational opportunity for more people in his state through high technology (offering courses through interactive television) and consolidation. An electronic campus and a common catalog for all the campuses? What great ideas. This guy should be a hero.

Opposing this vision, Gingrich says, are the bad guys, the UMaine System faculty. They are entrenched in antiquated thinking about education, they are threatened by new ideas, and they "don't have anyone's interests at heart but their own." Acting on that self-interest, they

forced out the person who truly had Maine's interests at heart.

Well, if you are an alum living in California and read Gingrich's account in his bestseller *To Renew America*, you might be impressed with his argument.

But if you were living anywhere in Maine in the last year you know that the Speaker's account of what happened at the university last spring is both incomplete and inaccurate.

The problem is that Gingrich apparently never bothered to investigate the incident beyond the *New York Times* story. Making matters worse is the fact that the *Times* story itself contained inaccuracies.

When Gingrich's book hit the stores, people in the state who were familiar with a much different story were somewhat shocked.

A July 15 editorial in the *Bangor Daily News* summed up many people's feelings:

"If Speaker of the House Newt Gingrich knows only as much about leading the country as he does about the resigna-

tion of Chancellor J. Michael Orenduff, the nation is in trouble," the paper exclaimed. "His confident defense of the University of Maine official revealed a lack of understanding to anyone who followed the chancellor's short tenure."

Indeed, one can only hope that Gingrich did better research for the rest of his book than he did on the section regarding the University of Maine System.

UMaine's director of public affairs, John Diamond '77, '89G, who is quoted in the book, says Gingrich's attempt to glorify Orenduff is flawed from top to bottom.

What UMaine faculty (as well as thousands of students and alumni) opposed in Orenduff's plan was not the growth and enhancement of interactive television as a way of providing educational opportunities for Mainers. What they did oppose was Orenduff's hastily prepared and not well-thought-out plan for a separate, degree-granting "electronic campus." No solid case was ever made for why such a separate institution was necessary or even desirable.

But perhaps the most important factor in the UMaine faculty vote of no-confidence in Orenduff was the way in which he arrived at and carried out his decisions. Those decisions were made at the top with little or no input from faculty or students. Whether or not the former chancellor's ideas had merit is debatable. But the fact that his administrative style ignored building support from the university community doomed those ideas to failure.

Still, Gingrich's unfortunate use of the University of Maine as an example of what is wrong with higher education in America shouldn't be a reason to dismiss all his criticisms and concerns about our universities and colleges.

For example, the Speaker is right that faculty at state schools need to be more accountable to the students and taxpayers. Also valid is his question of whether universities have gone overboard with multiculturalism and other issues of political correctness. And Gingrich is certainly correct in noting that universities need to take a closer look at how they do business—cutting costs and providing for the needs of adult learners in a rapidly changing world.

From our perspective, Gingrich's demagoguery against "the academic elite" will not serve to improve higher education in America. He uses anecdotal evidence and inflamed rhetoric to build a case that largely serves to support his own views.

Does American higher education need to be reviewed to see how "we can offer the most effective and convenient education at the lowest cost," as Gingrich says? Absolutely. Are most tenured faculty in higher education former radicals who have "now become the comfortable, all-purpose 'deconstructionists' of American culture?" A little bit of an exaggeration, we think.

Nice try, Newt. But if you want to get your ideas about higher education accepted, please do some groundwork and get the story right.

—Jim Frick

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MAINE Readers Give Gender Equity a High Priority

We received a good number of responses to our gender equity story in the last issue of *MAINE*. A large majority of respondents to our questionnaire thought the University of Maine should be giving gender equity issues a high priority. A similar percentage thought the university was handling the gender equity issue well.

In a related question, most alumni who returned questionnaires said they would support the concept of UMaine football moving to a new, less competitive league with fewer scholarships.

Here are some of the comments we received:

On Gender Equity

I've been a female athlete most of my life. The low point in my athletic participation was the time I spent at the University of Maine; except for being a physical education major (which I wasn't), there wasn't much for women athletes to do. I am very pleased to see that UMaine has made progress in this area. However, Title IX has been around for quite awhile now, so it looks to me like a plan for gender equity is a bit overdue.

Jervilyn V. Andrews '69

The University of Maine must, above all, move toward a stronger academic reputation in all colleges as we move into the 21st Century.

While varsity athletics, both men's and women's, play a large part in the total picture at the Orono campus, I feel Maine cannot afford all things in all sports. Choices must be made and some traditional teams reduced or eliminated.

I have been an avid fan of Maine



athletics over the years, but I must stress that the future of our young people lies not with Division I athletics, but in the classroom.

Faith Hutchins Webster '60

On Football

As a student in the early '40s, I assisted in coaching freshman football and I'm aware of how difficult it was to get into a good conference. Why, now, step backward?

Hugh Brownlee '44

Absolutely not. I would seriously reconsider university support if this occurred (moving UMaine to a less competitive league).

Greg Jamison '73

Our football program should return to its former more simple "regional" status, in which it plays other comparable universities *without any football scholarships*. The University of Vermont eliminated

football with apparently no adverse consequences; the University of Maine can do likewise.

William S. Wilson, Jr. '75

In response to our "High-Tech Meets Higher Ed" story question—Are we obsessed with technology?—the majority of the respondents felt that the computer, E-mail, and the Internet are positive entities in our lives today. Here is a sampling of what some alumni had to say about modern technology.

While one alum did say that his habitual "surfing on the net" is slightly addictive, he acknowledged that "one will not be able to study or work without a computer technology background."

Another alum, Beatrice Thornton Ring, Class of '49, sees the computer as no different than the sewing machine. In her response she says:

"Are we obsessed with technology? No. Technology includes the sewing machine in all its versions. So nice to not have to sew everything by hand. Technology includes the washing machine. Without it I'd be pounding the clothes on the rocks. Most technology we don't think about, we take it for granted.

"However if you refer to the Internet, my answer is still no. Oh, yes, a few people spend too much time on it, neglecting other things in life. But is that any different from those who read too much? In my youth, mothers were always trying to get such children to go outdoors."

She goes on to say:

"To buy a computer and to be told the next day that it is obsolete is bruising only to those who ignore Franklin's, 'Be not the first by which the new is tried nor yet the last to lay the old aside.' The only

real question is whether the computer will do the tasks that you desire to have done. The way many people talk about computers I am convinced that they have no use for their computer. They just keep trying new things. That seems the same to me as the people who have a car to take apart, put together, and ride around in. They have no place to go, but they like to go. There used to be a lot of that."

In the future this alumna sees computers as less of a thing to understand and more of a thing to use. "I'll bet that if you want to buy a new car you assume that you can sit down behind the wheel and drive it. That little owner's manual will tell you anything you need to know. I don't know how computers are going to become like that but am sure that they will. They must in order to become as ubiquitous as the telephone."

Another alumnus, Ed Szalajeski, Class of '94, says that the rapid progress of technology is mind-boggling, but fascinating as well.

Most respondents to our technology poll were optimistic about opportunities available through technological advances. While a few folks acknowledged fear of the unknown, most equated the advances made in the computer world as positive changes in our lives.

What Do You Think?

Should UMaine push for a reduced scholarship football league?

And from the stories in this issue of **MAINE**:

Can high technology create a better world as many futurists predict?

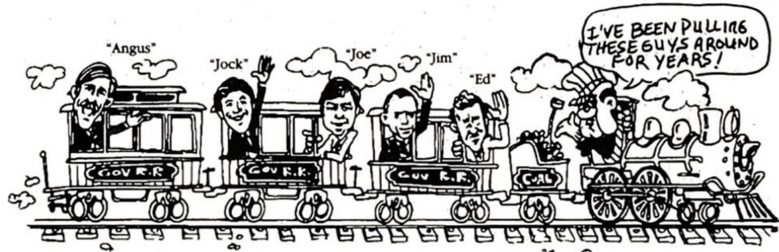
How big a problem was campus drinking when you were at UMaine?

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*All employees, students and alumni of the University of Maine system are eligible for membership. Directors, committee members, and employees of University Credit Union and immediate family members are not eligible to enter this contest.

Hutchinson plans ambitious UMaine endowment

University of Maine President Fred Hutchinson '53 has announced an ambitious effort to raise as much as \$100 million in additional endowment to help pay for the institution's operating costs.

UMaine currently has a \$90 million endowment which is used strictly for scholarships and financial aid. Tuition revenue and state aid currently cover the university's operating expenses.

"The financial base we have now is not adequate," Hutchinson said. "Right now state subsidy and student tuition make up two-thirds of our total revenue. Because of cuts in state funding, the board of trustees has had to raise tuition to make ends meet. But we cannot continue to view tuition increases as the only alternative to state funding."

One way UMaine will increase revenue is by increasing the size of the student body by an additional 1,000 students to a total of 11,000 (the student body had decreased as part of the downsizing in 1993). Recruitment of out-of-state students will become a priority. Out-of-state tuition brings in \$10,790 per student, compared to \$4,680 for Mainers.

Toward that goal, Hutchinson indicated that the university is considering opening a full-time recruiting office in the New York-New Jersey area.



UMaine students Lakshmi Rao (left) and Carla Healer at work for the Black Bear Food Guild at UMaine's Rogers Farm.

Black Bear Food Guild reaps bountiful harvest

For the seven University of Maine sustainable agriculture students who aspire to be ecologically sound, independent farmers, their year working on the Community Supported Agriculture (CSA) project was as personally memorable as it was educational.

While involved in the project, termed the Black Bear Food Guild, the students learned the ins and outs of running a small farm—from planning, to planting, to weeding and harvesting. In this, its pilot year, the CSA proved successful both in providing fresh produce to its 25 families over the season and also in reintroducing agricul-

ture into the community.

"The popular support this project gained from the community was unexpectedly strong," said Matt Liebman, associate professor of sustainable agriculture and faculty advisor for the project. "I thought it would be more of a business venture, but it turned out to be community development as well."

CSA brings together organic farmers and customers in a unique way. Customers purchase a share of the farm's products at the beginning of a season. Unlike conventional shopping in a grocery store, shareholders reap bags of in-season vegetables twice a week throughout the summer and into the early fall. In addition, the Black Bear Food Guild maintains a produce stand at the Orono Farmers' Market.

Visiting UMaine electronically

Starting in early 1996, people interested in finding out more about the University of Maine will be able to do so in the comfort of their home, via the Internet.

More and more, prospective students and others interested in information provided by universities are jumping on the information superhighway to make electronic visits.

"We see this as a gateway for people coming to the university and looking around electronically, as well as a place on campus where members of the university community can go when looking for things on the Internet," said Michael White, a member of UMaine's World Wide Web Task Force, and a science and engineering librarian at Fogler Library. "We want to create an attractive, distinctive look for the university, as well as a usable, enjoyable system for locating information on or off campus."

For the past couple of years, the university has had a minimal institutional presence on the World Wide Web, while a handful of departments and units on campus created their own home pages and informational listings. However, people were becoming increasingly aware of the need for more structure and consistent information about UMaine on the Web.

"One of the first things we had to think about was

what that first impression of the university needed to be," said task force member Kim Amato, assistant to the dean of cultural affairs and libraries. "We want a Maine presence, a positive and accurate image of the university, so if people are surfing the Internet and come upon our home page, they'll not only stop to look, but immediately know that it is Maine-based."

BTI, UMaine join forces

Operating out of a fort used by the British to fight the French centuries ago, Brunswick Technologies Inc. (BTI) is joining forces with the state to fight for Maine jobs and Maine workers.

Armed with \$170,000 in federal, state, and private grants, BTI will be working with the University of Maine to develop a hybrid board to be made from throw-away wood chips and the reinforced fabrics the company produces to strengthen skis and automobile bumpers. The one-year research project could lead to new manufacturing facilities and jobs and help reinforce the state's sagging research and development efforts.

Researchers at the university will experiment with the effectiveness and commercial potential for the boards, trying to find a niche for the project. President Frederick Hutchinson '53 described the project as having the greatest potential economically for Maine that he's seen in his years at the university.

UMaine students bike and blade for youth program

In early September, University of Maine students Andrew Davis '95 and James Presbrey left Kittery, Maine, on a trip across America. What makes the journey unusual is their means of transportation: mountain bike and roller blades.

Their three-month trip will raise money and awareness for the National Youth Sports Program.

What began as an off-hand remark will take them across the southern United States and over to San Diego, all under their own power.

"One day I said I wanted to mountain bike across the states," Davis said. "Jim said he would be rollerblading and asked me if I wanted to join him. I thought he was kidding."

It wasn't hard to think that Presbrey was kidding



James Presbrey (left) and Andrew Davis

when you consider he was recovering from a potentially disabling knee injury at the time he announced his plans.

The University of Maine is one of more than 170 sites for the National Youth Sports five-week day camps. This past summer over 220 boys and girls from the Greater Bangor area were able to participate in sports, education,

and self-esteem-building activities. The children also get two meals a day, free of charge.

The summer camps annually struggle to find matching funds to pay for their services. The money that Davis and Presbrey are hoping to raise with their cross-country journey is aimed at easing that strain.

Stephen Shaler, associate professor of wood science at the university, doesn't think the board will replace steel or other materials altogether, but he said it had a lot of potential for use in homes.

Ground broken for Sciences Center

Construction on UMaine's new Edward T. Bryand Global Sciences Center got under

way in early October. The new center will free faculty in the Department of Geological Sciences and the Institute of Quaternary Studies from the constraints of working in outmoded facilities spread out among four buildings.

The 50,000-square-foot center, one of the key buildings funded through the recently completed Campaign for Maine, will provide for new laboratories, classrooms, seminar rooms, and office and storage space. Target date for

completion is January 1997.

The center is a true private-public partnership, with Bryand, a member of the UMaine Class of 1952, leading the private support with a gift of \$1 million. Another \$5 million came from the state as part of the 1988 University of Maine System bond issue.

The U.S. government appropriated \$1 million for the project from the U.S. Department of Environmental Protection.

UMaine researchers work with state and private sector to improve bridges

Civil engineers at the University of Maine are teaming up with the Maine Department of Transportation and Whitman & Howard, Inc., of Wellesley, Massachusetts, one of the largest engineering consulting firms in New England, to improve public safety and reduce construction costs for bridges.

The project has national significance and may change the methods engineers use to design and evaluate bridges over rivers and coastal waters. It has earned the support of the nationally competitive Sea Grant Industrial Fellows Program which gave one of only four awards granted in 1995 to a member of the research team, UMaine doctoral candidate John Richardson.

The researchers will investigate a leading cause of failure in bridges, a problem known as scour. Among their colleagues, engineers use a kind of "scour-speak" to describe the forces which can move boulders the size of pickup trucks. They use terms such as horseshoe vortex and 3-D flow separation.

In simple terms, scour is the erosion of sediment under and around bridge piers. In 1987, scour caused the collapse of a bridge on the New York Thruway and undermined several bridges in Maine. Similar events occurred again during the Mississippi River floods in 1993.

These events are costly, both in human life and in dollars. Ten people died in the New York Thruway tragedy. Expenses related to scour-caused bridge failures throughout New York State during the 1980s have been estimated at around \$40 million. Extra vehicle miles traveled and lost employee work time accounted for most of that cost. Rebuild-



Gwen Morse, assistant professor of nursing, has worked closely with 28 women in an attempt to understand more about PMS symptoms.

ing the bridges was less than 2 percent of the total. The importance of the problem has been emphasized by the Federal Highway Administration which requires all states to evaluate the safety of bridges crossing water. The Maine DOT has targeted more than 200 bridges for its investigation.

Richardson is working with Vijay Panchang, UMaine associate professor of civil engineering, and Whitman & Howard Vice President Ed Kent to create a computer model that will allow engineers to simulate the scour process in detail around piers.

"Our primary objective is to find better ways to predict scour," says Richardson. "Most scour damage occurs during floods when large amounts of water are forced to pass under the bridge. As the water hits the pier, some of it is forced down the face of the structure to the river bottom. This downward flow tends to dig out a hole, and as the hole gets larger, the whole bridge can eventually become unstable."

Encouragement for women with PMS

Social support and a reinforced positive attitude may offer hope for women who look forward as much to the monthly onset of menstruation as they would to having a tooth pulled.

Gwen Morse, assistant professor of nursing at the University of Maine, has found in two research projects with small numbers of subjects that anxiety, depression, and other negative factors associated with menstruation can be reduced through communication with others and education about beneficial aspects, a process called positive reframing.

"In the Western world, the menstrual cycle is generally viewed as a negative event," says Morse. "Look at the terms we use: the curse, the rag. So many women today just assume that they should have negative emotional and physical events associated with menstruation."

Positive reframing has been used to treat other problems such as insomnia, anorexia, and depression, says Morse. "For women with PMS, reframing may be beneficial by providing them with the opportunity to reconstruct the social frame in which menstruation is perceived as a negative event," she explains.

"The idea is that there is a body of literature going all the way back to Hippocrates that says good things happen to women during the week before their menstrual flow. Women have noted an increase in creativity, sexuality, and feelings of well-being and energy."

Morse predicts that women given information about good health habits and positive experiences will reduce their negative symptoms. She has tested that possibility over the past two years by conducting two projects involving a total of 28 women. Her subjects kept four months of daily diaries on physical information such as temperature and diet.

as well as observations about behavior and feelings. In each project, subjects shared their experiences and received information about positive aspects of PMS.

In analyzing the data recorded by her subjects, Morse found that the frequency and severity of negative experiences did lessen after the classroom sessions. On the other side, however, positive experiences such as a sense of increased energy or feelings of femininity did not increase.

Morse hopes to continue her research by conducting longer studies with more subjects. She also plans to investigate the impact of menstrual cycle changes on other health problems.

New UMaine publication on Maine rivers available

A new University of Maine publication, *Maine Rivers and Streams*, is available to the public as the newest addition to the Maine Geographical Digest series. The 16-page digest focuses on human use of the state's 31,670 miles of rivers, streams, and brooks with special concern for pollution, dams, and recreation.

The publication was written by Sherman Hasbrouck, adjunct natural resources specialist with the UMaine Water Resources Program, with assistance from river experts around the state. It is highlighted by photographs and maps showing major watersheds and coastal rivers.

A special section describes the causes and impacts of the 1987 floods on the Androscoggin, Kennebec, Penobscot, St. John, and Saco rivers. Other titles in the Maine Geographical Digest series include *Maine Lakes*, the *Maine Seacoast*, and *Access to Inland Waters*. The series is available by subscription which includes a three-ring binder, an introduction, and an index. The full subscription cost is \$25.

Copies of individual digests are available for \$2 each, or 50 cents each for

orders of more than 10.

Orders must be prepaid and made in writing to the Water Research Institute, 5764 Sawyer Environmental Research Center, University of Maine, Orono, ME 04469-5764. Checks should be made payable to the University of Maine.

New research could mean cleaner lakes and rivers

Maine's wetlands provide wildlife habitat and control floods, but University of Maine researchers are also exploring how wetlands react with water pollutants such as industrial compounds and pesticides.



Work by Howard Patterson, professor of chemistry, and former graduate student Bruce MacDonald could eventually lead to cleaner lakes and rivers through better control of such chemicals.

Patterson and MacDonald have demonstrated that the synthetic organic compound pyrene, a possible carcinogen identified by the U.S. Environmental Protection Agency as a "priority pollutant," can attach to natural organic matter found in wetlands.

In binding to wetland materials, pyrene also takes on new characteristics. It dissolves more readily in water and, as a result, may be transported more easily to rivers and lakes.

"We want to find out how natural organic matter reacts with these com-

pounds," Patterson says. "Industry has created many new chemicals, but we want to use chemistry to enable us to have both industry and clean water."

During their investigation, Patterson and MacDonald collected samples of materials from wetlands and nearby wooded areas. They dissolved the samples in water and then introduced known amounts of pyrene into the samples. Finally, they measured the amount that had attached to the material.

Pyrene is one of a group of hydrocarbons present in coal, gasoline, and oil and released by combustion.

Why do teens smoke?

Efforts to steer teens away from smoking should focus on the benefits of not taking up the habit rather than on the evils of tobacco, according to a recently completed graduate student study from the UMaine School of Nursing.

Working with Mary Ellen Symanski, associate professor of nursing, master's degree student Lisa Theriault '95 surveyed

107 first-year students in a rural Maine high school about the benefits of not smoking.

"We wanted to know if teens who do not smoke see benefits to their behavior," says Theriault. "Does it affect their popularity, how many parties they attend, or their athletic performance?"

Large percentages of both smokers and nonsmokers agreed that smoking is bad for their health.

Significantly, students did not agree that peer pressure was a major factor in their behavior.

Among the students surveyed, 28 percent were regular smokers, and 68 percent did not smoke. Half of the students had parents who smoked.

The Class of 1999 Arrives: Bright, Motivated, and Enthusiastic

The university and the alumni association extend a big welcome for UMaine's newest students—a group that is already making an impression on campus.

People seemed to sense right away that there was something different about this group of first-year students. They arrived on campus with big smiles, spirit, and a look in their eyes that seemed to say, "UMaine is where I want to be—let's get going."

That enthusiasm showed itself throughout the university's "Maine Hello" weekend of new student orientation—an orientation that also was marked by a rebirth of spirit and support by university and General Alumni Association staff members.

For the first time ever, the alumni association operated an information booth at the entrance of campus to help direct new students and their families to their dormitories. More than 200 grateful carloads of people made use of the service.

And at the entrance of every residence house, new students were greeted and assisted by members of the university and the alumni association. Many received a big Maine Hello and handshake from UMaine President Fred Hutchinson '53, who spent much of the day visiting the dorms.

The Maine Hello program was formalized this year by Barbara Smith, associate director of campus living, when members of the alumni association and others in the university community expressed an interest in greeting new students. In years past, one of the university's traditions was the Maine Hello—a warm welcome members of the campus community extended to anyone they met

on campus. In fact, it was an expectation of first-year students, according to President Hutchinson.

Because of the campus' interest in rekindling the sense of community that was so prevalent in the past, Smith thought it was an appropriate title for

both by the great turnout and the enthusiasm," said Association President Max Burry '57. "Our most optimistic estimate was that we would get 800 students."

Burry says the alumni association's participation in this year's orientation is part of a renewed commitment to helping every student have a positive experience at UMaine.

Later in the weekend new students impressed faculty and administrators at a panel discussion of the "class book," *The Things They Carried*, by Tim O'Brien. (A class book is chosen each year for the entire first-year class to read.) Almost every one of the 300-plus new students at the discussion had already read the book (it was not required until the fall semester).

According to panel member Bob Whelan, executive assistant to the president and lecturer in English, the students' questions were more sophisticated and probing than he expected.

"I was surprised at the quality of the questions," he said. "They were excellent questions, showing a breadth of knowledge, not just about this book, but about literature in general."

Whelan is also teaching a first-year English course this fall, and the students in that class have also made a strong impression on him.

"They just seem better prepared and most are already decent writers," he said. "In fact, I'd say they are better writers than the plebes I taught at West Point."

Music professor Dennis Cox also has



these welcoming activities.

Those activities were a smashing success. And by all accounts this year's new students displayed a school spirit and an intellectual curiosity that bodes well for the university's future.

That spirit was on display on the very first night of orientation when some 1,000 new students turned out for a pep rally and torchlight parade (complete with the UMaine Marching Band, cheerleaders, inspirational speakers, and gifts), sponsored by the alumni association.

"We were very pleasantly surprised,



noticed a difference in UMaine's newest students.

"Quality is definitely up," he noted. "In the performing arts we are stronger than we've been for a long time. In the University Singers, for example, we have two students on full tuition waivers and two more with \$2,000 scholarships—not for music, but for general academic achievement. We also have a new student who was salutatorian of her class. This is all a first."

Cox says the word has gotten out that UMaine's standards have been upgraded. "There is no longer the perception that we will take just anyone," he said.

The academic preparation of the Class of 1999 is indeed impressive and reflects an upward trend in academic quality over the past several years. For the second consecutive year, the average incoming student's SAT score is above 1,000, rising this year to 1,014—a nine-point increase over last year's score. The average SAT score for UMaine first-year

students has increased by 25 points over the last two years. The average score achieved by an incoming UMaine student is 104 points above the national average and 118 points above the state average.

Almost half of the class were either members of a high school honor society or received an academic achievement award in high school; more than 60 percent were involved in high school and community service activities; 45 percent participated in a visual or performing arts program; and 20 percent participated in student government. Forty-three percent finished in the top 20 percent of their high school class.

"These students showed talent, motivation, and leadership in high school," Hutchinson said proudly of his newest class.

Hutchinson attributes at least part of the higher quality of student to his downsizing plan with its corresponding upgrading of programs and student services.

A recent survey of those new students who plan to live on campus would seem to indicate that these students are going to carry their enthusiasm and motivation into their studies at UMaine. Seventy percent of this group indicated that the university was their first choice institution—up from 66 percent a year ago. Nearly 66 percent expect to have a B average or better—an increase of 9 percent over last year's survey. And 58 percent say they aspire to pursue a graduate degree.

Gerry Herlihy, coordinator of the Academic and Career Exploration Program, said the high aspirations of this group of UMaine students could reflect the rising cost of college and the fact that more and more students are having to take out loans and/or work to help pay for their education. Such circumstances, he said, tend to make for more serious students.

UMaine's faculty isn't doing too much analyzing, they're just enjoying the positive trend.

The Mixed Blessings of High Technology

The Internet, EdNet, virtual reality, robotics, and genetic engineering can all benefit society, says UMaine professor Howard Segal—but not nearly to the extent that futurists and high-tech visionaries predict.

Bookstores are full of titles heralding the dawn of a new age of high-tech civilization. It's a common topic on radio talk shows. Public television even has a weekly series devoted to it. And at least two of our nation's top leaders are preaching the need for America to get into cyberspace.

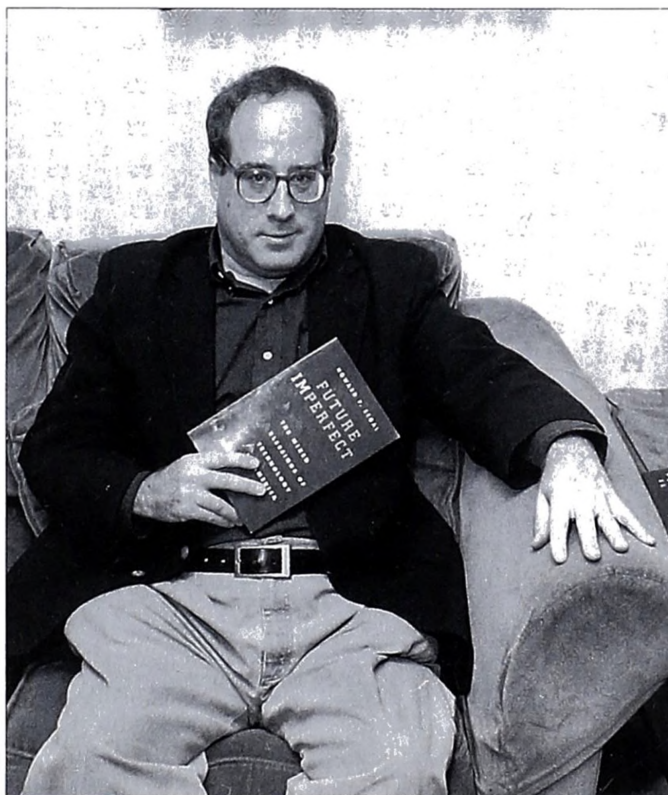
Are we really in the midst of a technological revolution that will transform our lives? And more importantly, will that transformation automatically make our lives better?

One leading figure in the history of technology is not convinced. UMaine professor of history Howard Segal directs the school's Technology and Society Project. He says that the current crop of high-tech zealots could learn a great deal if they studied the past.

Segal brings that point home in his recently published book, *Future Imperfect: The Mixed Blessings of Technology in America*. He is also the editor and a contributing author to a just released collection of essays titled *Technology, Pessimism, and Postmodernism*.

Yes, Segal says, technological advances have brought major benefits to society—but never as great as predicted by their optimistic proponents. And most all technological advances have had a downside—displacement, pollution, etc.

The widespread optimism that technology would solve society's problems which pervaded the first half of the 20th



Century was replaced in the 1960s by a more realistic skepticism, Segal notes. Part of the shift was the failure of "electronic warfare" in Vietnam. People also became disillusioned after the accomplishment of landing men on the moon failed to lead to any discernable benefits for society. Then came Three-Mile Island, Chernobyl, the Challenger.

There was a brief burst of new faith in high technology during the Persian

Gulf War, Segal says, but it was short-lived.

"The truth is that all technologies have been a mixed blessing," Segal says. "Look at the ongoing controversy over what our kids watch on television. Look at nuclear power. This is also true of contemporary high-tech advances such as the Internet. Sure, the Internet can be useful. It can lead to greater democracy. But it can also lead to problems—invasion of privacy and control of information. Take pornog-

raphy for example. On the one hand we have unchecked free access. On the other hand look at what that unchecked free access can bring—stuff we don't want our kids to see."

Segal says that there are other mixed blessings with the Internet as well. The potential for commercial misuse, for example. He also raises the question of people suffering from information overload.

"There is more information than one can use or needs to use," he says. "Access to too much information, unfiltered information, can become self-defeating, and it can be very stressful. The high-tech visionaries argue that information is knowledge. But having information in no way guarantees wisdom. Sometimes wisdom is knowing when to stop accessing information and to start thinking about things."

Segal also says that predictions by the high-tech visionaries that people would be working less have not come true. "Most people I know are working more than ever," he says. "Computer technology creates the illusion that you are having more time, when it is likely that you are losing time."

And Segal worries about other possible social ramifications of "third wave" technologies that have not been thought through. One of the things that concerns him the most is that they might be leading to a further division of the haves and have nots.

"The rationale is that the new technologies will benefit everyone," Segal says. "That there will be a trickle-down effect to all levels of society. But in reality what you have are schools in wealthy areas with the latest in computer equipment and schools in urban and rural areas with practically nothing. It could be creating even deeper class divisions."

What high-tech visionaries suffer from the most, Segal believes, is a refusal to believe that what has happened in history has any bearing on the future. This is especially true of the futurist authors Alvin Toffler (*Future Shock*, *The Third Wave*, and *Powershift*) and John Naisbitt (*Megatrends* and *Megatrends 2000*).

"They disassociate the past from the future," he says. "There's nothing to be learned from the past. This thinking is part of almost all utopian movements throughout history—that this is differ-

ent and the past is not relevant. Likewise, third wave advocates believe that the 'wave' is an inevitable force.

"The wave is a wonderfully engaging metaphor," Segal says, "because it presumes that you either swim with it or drown—utopia or oblivion. What choice do you have?"

Instead of viewing high technology as a means to an end, too many people are falsely seeing it as an end in itself. This, Segal says, is one of the great fallacies of technological optimism throughout the past several centuries.

The thinking is prevalent through-

"Instead of viewing high technology as a means to an end, too many people are seeing it as an end in itself."

out our society, he says, even at the very top of American politics. And it doesn't run along party lines. Just look at Republican Speaker of the House Newt Gingrich and Democratic Vice President Al Gore. Both, Segal says, are caught up in the illusion that high technology will lead to a new dawn in American democracy.

He argues that you don't have to wander all the way to Washington to find a good example of a misguided high-tech advocate. There is one right in the UMaine System in the form of EdNet or interactive television (ITV) mastermind George Connick.

"Here is a good example of where you have a useful technology that could benefit some people, but instead it is taken to a ridiculous extreme," Segal says. The crusade to employ this technology became an end in itself. The real end, providing the best possible education, was lost sight of. ITV was seen as a panacea, instead of what it really is—a sec-

ond-rate means of delivering an education.

"I'm not against it," Segal says. "In many parts of the state it is giving people an opportunity they wouldn't otherwise have. That's great. Let's use it for that purpose. If George Connick was saying 'Look, ITV is a good fallback, a second-choice alternative,' then I would applaud him."

Segal believes the thinking regarding ITV by UMaine administrators reflects the problem with high-tech thinkers throughout the country. Rather than looking at how new technologies might appropriately benefit society, they are seen in an unrealistically optimistic light as a key to a better life.

"The prediction that computers and other new information/communications technology would make our life easier and less stressful has turned out to be only partially true," Segal says. "There are benefits to be sure, but they are accompanied by drawbacks. One is commercialization. There is a lot of hype that you have to go along with the trends. You either have to embrace the latest thing or you will fall hopelessly behind. But why do I always have to have the very latest software if what I have now is doing the job to my satisfaction? We are made to feel that we have to have the latest. It is a form of fashion, and it is both stressful and expensive."

Segal's main points are these: It is what you produce, not how you produce it that is ultimately important. And technology, no matter how dazzling, cannot answer the important questions of the human predicament.

On the final page of *Future Imperfect*, Segal quotes philosopher of science Nicholas Rescher: "Science and technology cannot deliver on the \$64,000 question of human satisfaction," Rescher wrote, "because, in the final analysis, they simply do not furnish the stuff with which real happiness is made."

THE CAN-DO SPIRIT OF SUZANNE TYLER

"Been there, done that," might be the best way of summing up the new athletic director's wealth of experience. But she also brings to the job a winning competitive spirit tempered with a sense of humor.

By Brook Merrow '78

Opposite page photograph
by Monte Rand.

When most people start a new job, they make a point to show up on time the first day. Suzanne Tyler, University of Maine's new director of athletics and recreation, showed up three days early. Friday, she attended a men's soccer game. Saturday, it was women's soccer, a president's reception for scholars, field hockey, and the Maine-James Madison football game. Sunday included more men's soccer, women's tennis, and a stack of paperwork in the office, topped off by Midnight Madness at Alfond Arena where she and 1,500 fans rang in a new Black Bear hockey season. A short night was followed by a staff meeting early Monday morning. Then, it was on to a full day of meeting administrators and constituencies.

And just to be sure her UMaine immersion was complete, Tyler was living alongside undergraduates at York Hall until her family's arrival later in the month.

If this initial burst of energy is any indication, UMaine is in for a remarkable ride with Tyler, who assumes the position filled by Walter Abbott '58. Abbott served as interim athletic director for 17 months following the resignation of Mike Ploszek in April of 1994.

In a cranberry-colored business suit and hauling a bulging briefcase, Tyler lands in her new office, fresh from budget talks. Halfway through her second official day on the job, Tyler is open and direct. She's at ease and smiling.

Tyler's arrival at UMaine from her post as senior associate administrator at the University of Maryland is the result of a career decision made three years ago, she explains. "I decided I wanted to be an AD. I thought that would be the next challenge for me. There were some pieces I wanted in that directorship. I really love the state institution. I really like diversity in terms of numbers of sports. And I like a football program. I wasn't interested in a school that didn't have football. Maine just seemed like the right place."

Quality of life played into Tyler and husband Dennis Casey's decision as





Tyler on the Issues

NCAA Compliance

T Tyler takes the helm during a period of limbo for the UMaine athletic program as it awaits the outcome of an NCAA investigation into a list of rules' violations. Tyler has in-depth knowledge of NCAA compliance procedures, having designed, implemented, and directed the compliance program at the University of Maryland. She recently helped Maryland navigate through an NCAA investigation of the Terrapins' football program involving gambling by several players, including star quarterback Scott Milanovich.

Her stand is pragmatic. "It's already happened," she says. "We're going to review it and evaluate it and present the information in as complete a fashion as possible. And then when it's over we're going to take what we learn from it. We want to take the positives from this and move on and get on with the business of athletics."

well. They hold no illusions in trading beltway drives, cultural diversity, and a school twice the size of Maine for tall pines, single-lane roads, and a crowd of 5,000 at a football game. "I'm real excited about the stars in the sky, the air, and the quiet," she says. "I went to the mall and people I didn't know put their hand out and said, 'welcome, we're real pleased to have you.' If I go to a mall in the D.C. area, people that I do know don't talk to me, just because they're rushing and you just don't have time."

Maine is not new to Tyler. Her grandparents owned a camp on Moosehead Lake and later summered in East Harpswell. She has attended meetings and conferences and vacationed in Maine. She and Casey have purchased a farmhouse on 8 acres at Pushaw Lake in Glenburn and her two young children will attend the Stillwater Montessori School.

Tyler grew up in the Philadelphia and south New Jersey areas. Her zest for competition surfaced as a young girl when she first played softball as an organized sport. In high school she participated in whatever sports she could. She found she was most gifted at field hockey in high school and lacrosse in college.

Tyler dreamed of becoming a veterinarian ("I was going to be a vet and a biology major until they told me that women weren't vets. I don't know what was wrong with me, but I believed them") but chose instead to major in physical education at Northeastern. A master's in physical education from Penn State and a doctorate in sports psychology from Maryland followed.

At 48, Tyler has climbed college athletics' version of the corporate ladder with confidence, her administrative expertise firmly backed by a brilliant coaching career. She has won three national titles and is the only NCAA coach to achieve national titles in two different sports (field hockey and lacrosse). Her peers twice elected her NCAA Coach of the Year in lacrosse. This year, she became the second woman elected to the University of Maryland Athletic Hall of Fame.

In all, Tyler has 22 years of experience at Maryland, where she has taught, attended school, coached, and administered, sometimes concurrently. "For a 10-year span I was coaching, teaching, and working on my Ph.D.," she recalls. "I didn't feel like I made any huge jumps in my career. Not that I regret it, I learned a lot during that time."

"My plan was to be a sports psychologist," she explains. "When I was in my early 30s, that was the direction I was going in. And I wanted to work with teams, coaches, and do individual counseling." But instead, in 1987 she was asked to become assistant athletic director.

Tyler found she had a gift, coaches listened to her. "I liked it," she says, "I enjoyed it. I felt good. I felt confident. I liked coaching the coaches. That's how I approached it. I tried to get them to do things differently and enhance their performance which would then enhance the performance of the student-athlete."

She was so good at it that she became associate and then senior associate athletic director, serving briefly as acting athletic director in 1990.

"Been there, done that" may sum up Tyler's breadth of experience, which has included developing and overseeing Maryland's compliance program, facilities management, budgeting, managing 23 intercollegiate sports teams, special events, and fund raising.

"I feel as if I've had the opportunity to touch a lot of different areas in an athletic department," she says. "While not being the head, I've had the chance to 'run the show,' so to speak."

Deborah Yow, Maryland's athletic director, says that Tyler's success as a coach "makes her extremely effective in communicating and dealing with coaches. She brings a lot of dedication and experience and she has a genuine concern for the student-athletes. Their well-being is of paramount importance to her."

Tyler is Maine's first woman athletic director and one of only 15 Division I women athletic directors nationwide. But one gets the idea that gender takes a back

seat for Tyler, who seems more interested in getting the job done. "I keep forgetting that it's supposed to be special," she reflects. "I just want to do my job. I have to remember that that will be on somebody's mind. I have to believe that success and competence always allay their fears that you're a woman and that you might not be what that profile might be."

Do women have to work harder to make the same professional gains as men? "I think so," she says. "I think you have to be more cautious. There have been times when I've been part of a senior group or committee and I know I have to get that guy next to me to say exactly what I just said, or to say what I think is right in order for it to be the thing that is done. However, I don't feel that here at all. In the past, as the only woman on a committee or one of a minority, I never felt as if I was heard unless politicking got some of the guys in advance to jump on it."

If you see Suzanne Tyler at an athletic event, don't be surprised to see a couple of toddlers tumbling and playing nearby. Andrew, 4, and Alexis, 3, are the products of an inspiring journey. "I married late," she explains. "It took me a long time to find the right partner. I wanted children very badly. We tried the traditional routes and some nontraditional routes and it just wasn't working. I'm somebody who wants success and I wanted children. So while I'm taking all the hormones and doing all the shots, we're also sending letters out to adopt. It's a lot of work. Emotionally it's up and down. You go through lots of disappointments."

Their first child, Andrew, was preceded by four failed adoption attempts. They went to Romania and located Andrew, a healthy infant, in the ward of a hospital. "Until we lifted off from Germany, we weren't absolutely sure because of all the kinds of things that can happen with adopted children and their papers," she says.

Alexis came from Russia, the result of the couple's fourth attempt to adopt a second child.



Tyler on the Issues

The Future of UMaine Football

U Maine football has a friend in Suzanne Tyler, who says that football can serve as a "rallying point" for the university and the State of Maine community.

"I think we need to have football. I don't think it should be eliminated," she says. "My general view is that you need to be competitive with whatever framework you put your athletes in." In other words, don't put athletes into a conference, then tie their hands by offering fewer scholarships than what is allowed and expect them to be competitive.

"What I want is a healthy, positive experience for the student-athletes, something that is good and fun to watch and fun to be a part of for the people of Maine," she adds.

From a very general standpoint, Tyler advanced the idea of making football a North Atlantic Conference sport. (Maine currently is a member of the NAC in a majority of its sports, while football competes in the Yankee Conference.)

"I really like the idea of one conference for all your sports, if possible," she says. "There's a national reshuffling and regrouping of conferences and, without the knowledge that I probably should have to make this statement, I really would love the NAC to have football in that context. We fit in really well with New Hampshire and the other schools in the conference in terms of size, mission, and finances. If the NAC were to have football and we could all be on the same page with the number of scholarships, that would be great. I really think a football program that fits its framework in a conference is a rallying point for the state."

Tyler on the Issues

Gender Equity

Last spring, the University of Maine announced an ambitious gender equity plan that would infuse women's athletics with more than \$700,000 in additional funding over the next three years to bring UMaine athletics more in line with Title IX federal guidelines. Parts of the plan include a healthy boost in women's basketball funding, facilities renovation, additional coaching support, more financial aid, and increased competitive opportunities for women.

Tyler says the plan is "ahead of most universities in the country," and adds, "It's a great plan. And the university is committed to keeping all the sports that we already have. The offerings we have are good. They're diverse."

But, she cautions, "You don't want the men's sports to feel as if the reason they're not getting something is that the women are getting more. You really have to assess what is needed to provide a quality experience and then realistically go about setting up budgets and outside revenue goals."

Not all sports will be able to contribute in the way that ice hockey and now, women's basketball, can. "Trends change and things change," she explains. "The expectation that some of the sports will get close to being self-supporting is unrealistic and unnecessary. The sports that can must. And the sports that can't must try to help in whatever way they can. Everybody has to figure out a way that they can best contribute."

Motherhood would not work without the support of Casey, explains Tyler, who says, "He is an unusual and wonderful partner for me. There are not a lot of people who could live with me in the sense that I don't like traditional things. He doesn't care that most of the time he does 90 percent of the laundry. I'm not a traditional woman. I'm not a traditional person. So he's exceptional and the right kind of partner for me."

For Tyler, quality time with her children is what works. "Being part of an athletic program, they have lots of opportunities for good connections, healthy environments. Children fit in with an athletic job in that they can be with me on the job when I come back on nights or weekends. They come to the games and play with the mascot and other kids."

The laid-back Casey is the right balance for a fired-up Tyler. "He's not tremendously competitive in the same way I am. He's competitive in his own realm," she says, and relishes his support role in her job. Tyler funnels her competitive energies into her job and, well, everyday life. Take driving, for instance. "If I care where we're going, it's better for me to drive because I'm not a very good passenger," she says. "Driving to me is another sport and I'm competitive at driving, so I might as well drive."

Tollbooths are critical for Tyler, who explains, with laughter, her approach strategy. "I assess which one is the very best and I play a game with myself that I have selected the correct one and that I'm the first one out."

"It used to be hockey and lacrosse where I was competitive and I don't play those anymore, so I'm a competitive driver. I'm competitive and Dennis is not, so we're a great match."

These days, Tyler also competes vicariously through the accomplishments of the student-athletes. "I get all choked up when somebody on the field does something that they're so excited about," she says. "I had a special feeling for the men's soccer team when they beat Drexel 3-1. You could see on their faces that they were doing things they always knew

they could but were just finally starting to happen for them. For me, that's what this is all about, the student-athletes testing themselves and seeing things work. Every time I need a fix, I go watch the athletes practice and compete."

But don't be fooled by Tyler's competitive spirit. She also has a good sense of humor. That may come in handy when the NCAA hands down its long-awaited decision on several UMaine rules' infractions. It could carry her through whatever budget cuts may occur, whatever campaigns she may have to wage to keep football competitive at UMaine. "The worse things get, the more likely I am to figure out a way to see the funny side," she says.

Tyler's immediate goal is to find relief for a short-handed staff by hiring directors of financing and fund raising, an additional secretary, and sports information person. Plus, she is hard at work connecting with university and community constituencies.

"There are some people at the university who have been unhappy in the past with the athletic department," she says, "and I need to reach out to them and let them see what's going on, let them be involved in helping us set our goals for the future."

"I know not everyone's going to be on the bandwagon. But I think they have to appreciate that athletics is an integral part for a large majority of people and is a common ground for discussion. It is a melting pot of diversity and I like athletics for that aspect. Athletics is a means of expression for those who participate. That's what I really love about it. It's physical expression and what people learn about themselves through challenging themselves physically. I'm here to sell athletics, or intrigue people, or help them understand athletics' importance to a lot of people."

Tyler is well aware of the high expectations that go with the AD's job, but she accepts it all with characteristic humor. "They say that they want athletic directors to walk on water," she says. "Here in Maine, at least we have ice."

Remember how She used to tolerate us?



Oh, yeah. We pulled some real crazy stuff.



It's amazing you turned out to be such a solid citizen.



She cared.



She's getting pretty old now!



Yeah, but so's Raquel Welch - and she's okay.



That shows what keeping busy and doing good things will do for you.



Yeah, she's better than ever.



You know, it's been so long I should get in touch.



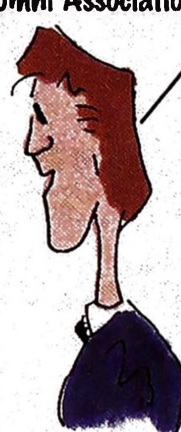
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My good old alma mater.



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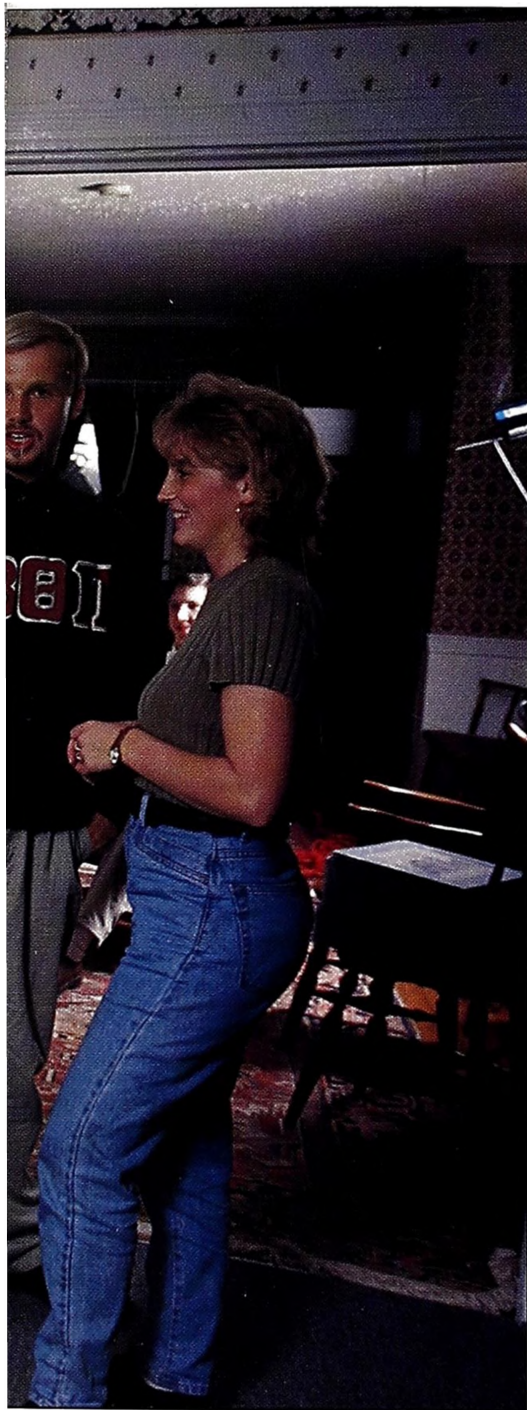
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THE END OF ANIMAL



HOUSE?

Here's the good news: After decades of carrying the label of a party school, UMaine seems to have entered a new era of alcohol awareness and more responsible attitudes. The bad news is that marijuana may be making a comeback.

The "animal house" mentality that pervaded the University of Maine campus in recent decades might just be a thing of the past. Slowly but surely there has been a change on the UMaine campus regarding alcohol abuse. In general, students are practicing more responsible drinking habits than was the case 10-15 years ago. In the '70s and '80s, there was unrestrained access to alcohol at almost every college campus in the nation. UMaine was no exception.

"There was a national thought process that college students would be college students," says Robert Dana, associate director for UMaine's Substance Abuse Services. "It was sort of an animal house mentality. There were no preventative programs. People did not really think about or know about alcohol prevention."

Those days were marked by UMaine being included on almost every party list in the country.

"Now, UMaine isn't on any party list," Dana says.

What is going on? Why this shift from excessive abuse of alcohol to a more controlled drinking environment?

Campus administrators believe it is the result of a few different things: economic hardship of college life, university substance abuse education and policies, an overhaul of the Greek system, societal attitudes toward excessive drinking and drunk driving, and the increased popularity of marijuana.

"The culture has definitely changed," says Richard Kochis, coordinator for Substance Abuse Services. "I think students are setting different priorities in their lives than in the past: They recognize that they are going to deal with a very complex society when they get out of school, a society where good paying jobs are difficult to come by, where there are many health problems, like HIV, and I think students are reprioritizing the parts of their lives. Drinking is becoming less of a priority."

William Lucy, associate dean of student activities and organizations, agrees that excessive drinking just doesn't fit into the demands and lifestyles of today's students.

"Students today seem to be more serious about academics," Lucy explains. "Kids coming out of high school have a more serious attitude about college. This is in part due to economic factors—the cost of college and the fact that most of our students have to work to help pay for their education. Heavy drinking just doesn't fit into their lifestyle. They can't waste the time or the money."

In an opinion sample of 150 UMaine students conducted by *MAINE* magazine, roughly 40 percent of the respondents indicated that they drink more than once a week. Seventy-one percent of the students sampled spent less than \$10 a week on alcohol. Only 2 percent spent more than \$25 a week.

Opposite page photograph: Post-football game party at the Beta House utilizes the university's catered party service. Photograph by Diane Vatne.

Another reason drinking at UMaine is on a decline is the aggressive stance the university has taken to curb underage and excessive drinking.

"UMaine is willing to spend money to provide substance abuse prevention services. And they do," Dana says. "Last year on campus there were close to 200 primary prevention programs aimed specifically at substance abuse. That is an unbelievable amount of prevention programs."

Prevention programs at UMaine run the gamut from speakers going into dorms, classrooms, and student organizations, to special programs and events such as Rape Awareness Week and Alcohol Awareness Week being held on campus. There is also a full range of counseling services available to students at Cutler Health Center.

In addition to a tremendous prevention network, the university has very strict alcohol policies.

"University alcohol policies, as outlined in the Student Conduct Code, are strict," says Bill Kennedy, director for judicial affairs. "We do not tolerate drinking or possession of alcohol as a minor."

Possession of alcoholic beverages in the common areas of the dormitories is also against university policies. Live-in resident advisors are assigned to every dorm not only to assist students with the transition to college life, but also to monitor and enforce student conduct.

Although partying is not allowed in the dorm rooms, students acknowledge that drinking still goes on.

"Certain dorm floors are known as the party floors," says one first-year student wishing to remain anonymous. "You can count on a party in these dorm rooms every weekend. As long as things are kept under control, the RAs don't bother the students."

Underage students caught with alcoholic beverages, however, do pay a penalty. "If you break the law we will hold you to a standard and there are consequences," Kennedy explains.

There are three steps of disciplinary action. For a first offense (Step 1), a student would be required to attend an alcohol awareness workshop and participate in eight hours of community service work. Additional offenses are met with harsher penalties. The number of repeat

offenders, however, is quite small. Last year Kennedy referred 132 students to either Step 1 or 2, but only 13 assessments were made for Step 3.

Another factor influencing the trend toward more responsible drinking is the new mentality among the Greek organizations. According to Lucy, there has been a concerted push from national Greek headquarters to promote responsible drinking at the chapter level. UMaine's Greek society has felt this national push. For UMaine fraternities and sororities there has been a greater emphasis on scholastic achievement and community service.

Sam Civiello, a live-in advisor for Phi Kappa Sigma fraternity, has noticed this trend.

"New guys coming into the fraternity are more focussed. Drinking is not a priority for them. It's maybe a priority for Friday night, but not for the whole week. And it is not drinking to get messed up. It is more of a social thing," Civiello explains. "You still see some binge drinking but it is not considered funny or acceptable anymore. Students are realizing it's not a lot of fun getting sick."

According to Civiello and other fraternity members, there was a lot more peer pressure to drink in the '80s than there is now.

"Nowadays if someone offers you a beer and you say no, there are no repercussions. It's okay not to drink," Civiello says.

In fact, the University of Maine has one chemically-free fraternity house, Sigma Chi, which is number one in scholarship. All the sorority houses at UMaine are dry.

Kochis sees this trend continuing. "In the last five to eight years, the Greek system has been under fire and I am becoming more and more convinced that the Greeks themselves are turning their attention to scholarship, philanthropy, and leadership, and turning their attention away from the animal house mentality. And I think they are doing that for survival reasons. The party house won't survive in the future and they won't be tolerated, liked, or be able to draw membership."

Civiello recalls being a fraternity

brother and distinctly remembers that there wasn't any emphasis on community service. That is not the case today. Every weekend, members of Phi Kappa spend as many as four or five hours doing community service work for organizations such as the Old Town YMCA, local churches and schools, and a variety of charitable organizations.

"The guys don't always feel like getting up early on a Saturday morning and doing it, but once they are there they feel real good about the services they are doing," Civiello explains.

Stricter university policies, better police enforcement, and less peer pressure are all things Matthew Rocca, a senior and president of Phi Kappa, sees as putting a lid on student drinking.

"When I was a freshman you had the choice of which party you wanted to attend off-campus. There were just so many. If one wasn't good, you could leave and there were plenty of other parties to go to. Now there are none. If there is a party now, everyone knows about it and everyone goes to it. And usually because the party is so big, the police hear about it and break it up."

Rocca also sees financial responsibilities having an impact on students. "When I was a freshman not a lot of people I knew had jobs. Now more than half of the people I associate with need to work."

Another possible cause of the decline in drinking may be a shift in preferences from alcohol to marijuana.

There are already indications that pot use is on the increase at UMaine. But there could be even greater cause of concern for the university in the near future. A recent survey of 7,477 students in grades six to 12, conducted by the University of Maine, showed that 30 percent of those students had tried marijuana. That was up from 18 percent in 1992.

"A lot of kids have turned to pot use because they think it is less risky than alcohol," Kochis says.

Although marijuana has a mellowing effect on people, it is not a risk-free drug. Marijuana affects memory formation and storage. And it also presents dangerous consequences when an individual drives while under the influence of pot.

One first-year UMaine student ac-

knowledgeed that pot was the drug of choice among some of her peers. "Students don't feel the social stigma with pot as they do with alcohol," she says. "There seems to be social acceptance of getting high with pot "

Although the college culture is changing, excessive drinking can still be found on most college campuses, including UMaine. In a survey conducted by Cutler Health Center in the spring of 1993, 77 percent of the 442 students surveyed said they had used alcohol in the past 30 days. And 55 percent of the students said they had "binged" (had five or more drinks at a sitting) in the previous two weeks. In our MAINE survey 76 percent of the respondents said that when they drink, at least some of the time, they drink to get drunk.

National statistics also indicate that heavy drinking is fairly widespread. A study published in December of 1994 by the Harvard School of Public Health cited that, based on the responses of 17,592 students at 140 campuses, nearly half of all colle-

gians are binge drinkers who cause all sorts of trouble. According to this study, alcohol plays a role in 90 percent of rapes and almost all violent crime on campus.

There are strong indications students in grades six through 12 are also drinking more. Forty-six percent of this population, when surveyed by UMaine, had used alcohol in 1992. That figure was up to 71 percent in 1995.

Educating students about the risks inherent in excessive alcohol use is an ongoing role UMaine's Cutler Health Center performs. By the time a young person comes to college, his/her drinking behavior is already well entrenched, according to Dana. These young people are drinking for a variety of reasons: social interaction, to feel better about

themselves, better manage a situation, and attain skills and personality traits they desire.

"But it's not unusual to see a student change his/her drinking behavior while in college," Dana says. "Once they mature a little more and attain some of the skills they were looking for, such as self-

the "catered party" system that the university initiated. It is designed to help the Greeks and other university students drink responsibly. The university offers a cash bar with a professional bartender and a police officer for Greek parties and receptions. This provides a controlled drinking situation for the fraternity. Last year the Greeks used the service 15 times.

"Our message to Greeks (and to all students) is not simply don't drink, but to avoid situations that lead to things getting out of control; kegs do that," Lucy says.

Another university policy that has positively influenced the party mentality at UMaine is the presence of a live-in advisor in the Greek housing system. Every fraternity and sorority with a house on campus is now required to have a live-in adult presence.

"Occasionally a party gets out of hand, but it is still like night and day from the way it was in the '80s," says Lucy. "In the '80s there was a different attitude about being a college student. Not as many students were working and there was more of a party mentali-

Student Drinking at UMaine

1. How often do you drink alcoholic beverages?

- a. daily 3 %
- b. 2 to 3 times a week 36%
- c. once a week 24%
- d. once a month 20%
- e. never 17%

2. When you drink do you drink to get drunk?

- a. never 24%
- b. some of the time 60%
- c. most of the time 16%

3. Has your drinking ever caused you to miss class?

- a. yes 27%
- b. no 73%

4. How important is alcohol to UMaine social life?

- a. not very important 35%
- b. important 52%
- c. very important 13%

Opinion poll based on responses from 150 UMaine students.

esteem, the need to drink is diminished."

Understanding that alcohol is going to be part of most college students' lives, the university has worked diligently to get the message out about responsible drinking. And it seems to be working. In the MAINE survey, only 25 percent of the 150 students sampled admitted to engaging in unwanted sex or getting into trouble with authorities as a result of intoxication. About the same percentage indicated that they had never missed a class because of excessive drinking.

As part of the university's efforts to promote more responsible drinking, beer kegs are no longer allowed at UMaine frat houses and BYOB parties are a thing of the past.

Another concept that has helped is

ty."

And for students who still choose to party off-campus, the university, with support from the UMaine General Alumni Association, runs the Late Night Local, a 17-passenger van which provides rides home from the local Orono night spots on weekend nights. Last year 8,000 students decided not to drive drunk and utilized the Late Night Local.

The "drunk bus," as it called by students, is a good example of what seems to be a new realistic, cooperative attitude between students and the university administration—have fun, but act responsibly.



MATTHEW

CELEBRITY CHEF

In just six years Matthew Kenney '88 has catapulted to the top of New York City's culinary scene. If you have any doubts, just try to get a table at his restaurant on the Upper East Side.



When you enter Matthew's in the Trump building on the corner of 61st and 3rd in Manhattan, you might think you have walked onto the set of the film classic "Casablanca." You are greeted by large baskets of apples, plums, and pears in front of an impressive wooden desk. Large white ceiling fans, white shutters with cotton window shades, sand-colored walls, rattan furniture, and many tall potted palm trees help create the illusion that you have been transported to romantic Rick's Cafe. The exotic smells of cumin, curry, anise, ginger, and saffron add to the illusion—not to mention stimulate your appetite.

As one reviewer observed, "The only ingredient needed to complete the scene would be Sam at his piano."

It's all the creation of Matthew Kenney '88. Young, lean, handsome, and stylishly dressed—your first impression is how his looks and decorum seem like a natural fit for this sophisticated setting.

But wait a minute. Is this the same Matthew Kenney who grew up in tiny Searsport, Maine, and graduated from the University of Maine with a degree in political science just seven short years ago? The shy kid who played rugby and had ambitions of going to law school?

The transition from rural Mainer to savvy New York entrepreneur and celebrity chef is indeed remarkable. Undaunted by the competitiveness and pretension of the New York restaurant scene, he has made his restaurant into a smashing success. It has been written up in more than 30 New York and national

publications, including the *New York Times*, *The Daily News*, *Gourmet*, and *Food and Wine*. Kenney even received a guest spot on the "Today Show," cooking up one of his gourmet Maine lobster specialties.

In addition, he was honored as one of *Food and Wine* magazine's "Top New Chefs" in 1994. He was also nominated as a "Rising Star Chef" by the James Beard Foundation.

And Kenney's celebrity has gone beyond his cooking skills. He was recently featured as one of six "sexy men" in *Glamour* magazine ("real guys"—no models or lifeguards).

Amazingly, the sudden fame and adulation for his culinary talents have not gone to Kenney's head. Sure, he enjoys all the attention and success, but he

BY JIM FRICK

PHOTOGRAPHS BY JOHN BAER '92



From the Kenney Cookbook

Tuna Tartare with Olive Tapenade

For the tuna:

- 8 ounces sushi-grade tuna
- grated zest of 1/2 lemon
- 1 tablespoon olive oil
- 1 teaspoon light soy sauce
- 3 tablespoons minced chives
- salt, pepper, and Tabasco sauce to taste

For the tapenade:

- 2 ounces green picholine olives, pitted
- 1 anchovy fillet
- 1 teaspoon small capers
- 1/4 teaspoon toasted ground anise seed
- juice of 1/2 lemon
- 4 tablespoons olive oil
- water to thin, as needed

- coarse salt and freshly ground pepper to taste

For the fennel:

- 1 bulb fennel
- juice of 1 lemon
- 1 tablespoon sherry vinegar
- 1/2 teaspoon freshly ground coriander seeds
- 2 shallots, peeled and minced
- 1/2 cup walnut oil
- salt and pepper to taste

For the garnish:

- sliced green picholine olives
- caper berries
- cracked black pepper
- fennel sprigs

For the tuna, finely dice into 1/4-inch cubes using a very sharp, oiled knife. Place the tuna in a bowl and gently toss with the remaining ingredients. Season with salt, pepper, and Tabasco sauce.

For the fennel, pull apart bulb, wash leaves, and dice into small pieces. Combine the lemon juice, sherry vinegar, ground coriander seeds, shallots, and walnut oil in a small bowl. Season with salt and pepper and dress fennel with this mixture. Set aside.

For the caraway toast, combine butter, caraway seeds, and salt in small bowl. Spread on slices of brioche, grill, and cut into quarters. Set aside.

For the tapenade, puree the olives, anchovy, capers, and anise seed in blender or food processor. With machine running, add lemon juice, oil, and water, as needed, to achieve a thick mayonnaise-like consistency. Adjust seasoning with salt and pepper. Force mixture through a strainer and place in a squeeze bottle.

To serve, spoon fennel mixture onto plate and top with seasoned tuna. Drizzle tapenade over tuna and garnish with olives, caper berries, cracked pepper, caraway toast, and fennel sprigs.

says he is always waiting for the "negative bomb" to hit

"I'm paranoid," he says. "I'm always thinking that some bigtime reviewer will walk in and we will have a disaster. I think that gives me an edge—it keeps me on my toes, paying attention to every detail."

And although Kenney looks right at home in this Upper East Side location, his soft-spoken shyness and politeness make it easy to remember that his roots are on the Maine coast.

How could it happen? A shy Searsport kid rising to the top of the New York restaurant scene in just five years? After all, he didn't even think about being a chef until he moved to New York and started frequenting its amazing array of restaurants. At the time he was working in public relations for the auction house, Christie's.

"Yeah, I developed my interest in cooking when I moved to New York and ate at some of the city's wonderful restaurants," he says.

"The food here is just so great. And I realized right away that I eventually wanted my own restaurant. That vision was definitely inspired by dining out in New York City. I don't think this is what I would be doing if I still lived in Maine."

In particular it was a visit to the Italian restaurant, Elio's, that gave Kenney his inspiration. He was enraptured by the elegance of the place. It was there too that he had his first taste of risotto, a dish that he immediately loved and one which would become a big part of his own cooking success.

Matthew Kenney had found his calling and immediately set out to learn the art and the business of the restaurant world. He became a waiter and later a line cook at a southern Italian place called Malvasia. At the same time he enrolled in courses at the French Culinary Institute. He then moved on to become a line cook at the three-star French restaurant, La Caravelle on the West Side.

These two experiences had a strong influence on Kenney's culinary direction. At Malvasia he gained appreciation for the light, clean, spiced foods of the Mediterranean. At La Caravelle he gained skill and insight into classical French cooking.

Then, with just two short years of

experience under his belt, Kenney received a huge break when he was offered the chef's position at Alo Alo, the restaurant formerly at the site of what is now Matthew's

"It needed a lot of work," Kenney says. "It was a trendy place that wasn't trendy anymore, so it had to have decent food to survive."

With skill and hard work, Kenney created food that was far more than just decent—it was artful. The owners noticed and moved him to the top chef position at their second restaurant, a Brazilian place called the Banana Cafe. They weren't disappointed. The Banana Cafe was ultimately unsuccessful, but, under Kenney's direction it received favorable reviews for its food.

It was while he was at work in the cafe that a bizarre incident occurred that would change Kenney's life. One of the Big Apple's crazier cabbies drove straight into the glass front of Alo Alo.

"We found out that it would take eight weeks to fix it up, and the place was getting rundown anyway, so I proposed a partnership in which I would redo and operate a new restaurant on the site

Impressed with their chef's ideas and ability, the owners agreed with the plan and Matthew's Restaurant came into existence.

Kenney knew what type of atmosphere and cuisine he wanted. He combined his southern Italian cooking experience with his extensive travels to Morocco, Egypt, and Greece. The cuisine would have a strong Mediterranean influence.

"I love capers and olives and the spices and cheeses of that region," he says "All the basic staples of Mediterranean food are what I eat every day. I thought I could adapt them to my own style. I have this really old Middle Eastern cookbook that gives me an idea of combinations of seasoning. I usually use that to create a dish.

Part of the Kenney style is using fish from his native Maine—lobster, cod, crab meat, and smoked salmon from Duck-trap River Fish Farm.

"There is great product in Maine," Kenney says proudly.

But it's what Kenney does with that product that makes it so special. For example, there are the Maine crab cakes



From the Kenney Cookbook

Maine Crab Cakes

(with ginger, lemon, and cumin)

Crab Cakes

- 1 lb. crabmeat, cleaned
- 1 small red bell pepper, diced
- 2 ribs celery, diced
- 1 two-inch piece ginger, minced
- 1 bunch scallions, thinly sliced
- 1 pint heavy cream
- 3 cups Japanese bread crumbs
- 1 bunch chopped chives
- 1 bunch chopped parsley
- 1 pinch cayenne pepper
- 2 tablespoons lemon zest

Lightly saute bell pepper and celery with vegetable oil. Add ginger, garlic, and scallions to the pepper, toss and let cook over medium heat about two minutes.

Add cream, reduce by half. Add crabmeat, and three-quarters of the bread crumbs, parsley, chives, cayenne, and lemon. Salt to taste. Mix well.

Cool and form into small cakes with hands. Dip top and bottom lightly into remaining bread crumbs.

Cumin Sauce

- 1 small egg or 1/2 large egg
- 1 cup canola oil
- 1 oz. toasted and ground cumin seed
- juice of lemon
- 1/4 cup orange juice
- salt and pepper to taste

In food processor mix egg, juices, and cumin seed. With machine running slowly add oil. Add salt and pepper to taste.

To Serve:

Thinly slice two to three cucumbers. Toss slices with lemon juice and olive oil and place on serving plates in circular format with slices overlapping.

Heat shallow saute pan and brown the crabcakes with vegetable oil. Put in 400-degree oven two minutes to heat throughout. Place cakes on cucumber, garnish with cumin sauce and sprig of parsley and chives.

with toasted cumin seed. Or how about warm chickpea pancakes with Duck-trap Farm's smoked salmon for a Sunday brunch? And his main courses reveal the combination of American and Mediterranean with selections such as grilled salmon with cumin, honey, and sweet corn-artichoke ragout.

Matthew's menu changes often during the year. One reason for that, Kenney says, is that he gets bored quickly and likes change. The more substantial reason, and one he attributes to being brought up in Maine, is that he wants the food and atmosphere of Matthew's to reflect the seasons. "I would like people to come here in the summer and feel very fresh and light, like you haven't eaten anything and yet still be satisfied," he said in one interview not long after his restaurant opened. "And in the winter, I'd like people to be comfortable and warm."

The cuisine is sometimes labeled "new American," but whatever it is called, the critics in New York are raving about it.

"Contemporary and exciting," wrote Jane Freiman in *Newsday*. "A good bet for a dining adventure. I've been sending friends and colleagues to Matthew's since the very first week, telling them not to miss the exotic crab cakes with hints of ginger and cumin, or the pristine tuna tartare with its zigzags of green olive sauce, or the grilled lobster over spinach risotto accented by a rivulet of curry sauce around the edge. The food has a seductive quality."

"Food critics have been thumbing their thesauruses in search of synonyms for delicious," said Paul Shultz in the *Daily News*. "The 29-year-old (now 30) has impressed foodies not just with his age and rapid ascent, but his sure creative hand."

Another *Daily News* reviewer, Arthur Schwartz, had even stronger words of praise.

"It's rare that one so young should have such a mature food sensibility. And at Matthew's, where, for the first time, he also has control of the look, the atmosphere, and the dining room staff, he has put together a package as classy as his cooking."

That kind of publicity has resulted in waiting lines on the sidewalk of Third

Avenue. But in the restaurant business success does not always translate into profit.

"In our first two years, business was incredible," Kenney says. "We were packed constantly, and we still lost money. Part of the reason was that there were too many partners. Recently, I bought out my partners and it is turning around now—I'm able to control administration and costs a lot better."

One obstacle in the way of turning a profit at a place in as upscale a neighborhood as 61st and 3rd, is rent. Would you believe \$25,000 plus per month rent?

"Yeah, we have to bring in about \$1,000 a day just to pay our rent," Kenney says. If I were somewhere else, like say Orono, Maine, and trying to run a business with that type of rent, I'd check myself into an institution. But here it doesn't bother me. Look where I am—surrounded by upscale high-rises, first-run movie theaters, and Bloomingdale's. You can feel the people around you—it's a fantastic location for a restaurant."

What Kenney hopes will help financially, now that he has made a name for himself, is expansion. He will be opening a new Eastern Mediterranean restaurant a block away at the end of the year, and a third restaurant featuring Vietnamese food is scheduled to open in 1997.

For Kenney, Vietnamese food will be a big departure but he's confident of success.

"It will be in a great location—a corner similar to Matthew's but downtown," he explains. "It's in a very popular and trendy neighborhood. And Vietnam is becoming very hot right now. Their food fits right into my concept—light but spicy."

To prepare for the new venture, Kenney will visit Vietnam and then travel to Hong Kong where he will study with a famous Southeast Asian chef.

When you spend some time at Matthew's you might wonder how the place, with its 50 employees, will survive in his absence. He is both the creative genius and the business mind, spending 16 hours a day, seven days a week at making his enterprise a success.

With two more restaurants in the works, plus plans for a cookbook and a Matthew's catering service, life in the future promises to be even busier for Kenney. As it is, he has precious little time outside of work. Fortunately he has a very understanding wife, Kirsten, who is also busy pursuing her own career—coordinating photo shoots for *Harper's Bazaar*.

The one nonbusiness activity Kenney has maintained is an exercise routine which consists of running about 30 miles per week. The commitment to exercise is part of a lifelong consciousness about health. When he was a student at UMaine, Kenney bought much of his food at the health food store in Orono and avoided the fatty fast food that most college students feast on.

Without making a fuss about it, Kenney incorporates his health consciousness into his menu at Matthew's. Whenever possible, he buys organically grown food. And he avoids rich creams and butter in favor of lighter, but highly flavorful spices.

Eventually Kenney would like to open his own health food restaurant. Not the stereotypical organic nutburger on a 12-grain roll variety, but a restaurant with a special ambiance and sophisticated, eye-appealing food. Most cooks at health food restaurants are not very well trained, he says, and the food tends not to be particularly appetizing and is often surprisingly high in fat.

The health food restaurant is just one of Kenney's long-term visions. Ultimately he would like to get into the mainstream of the food industry.

"I'd like to open a supermarket and maybe even a fast-food chain that serves good food," Kenney says. "I'm almost always disappointed in supermarkets, and the fast food in this country is awful. But it isn't going to go away. The question is: What is the next generation of fast-food places going to be like? People are becoming much more aware of nutrition and the quality of the food they eat. I think there is lots of room for growth in that direction."

Yes, Matthew Kenney thinks big. And if his second and third restaurants are as successful as his first, who knows what heights he might attain by the time he arrives at the ripe old age of 40.

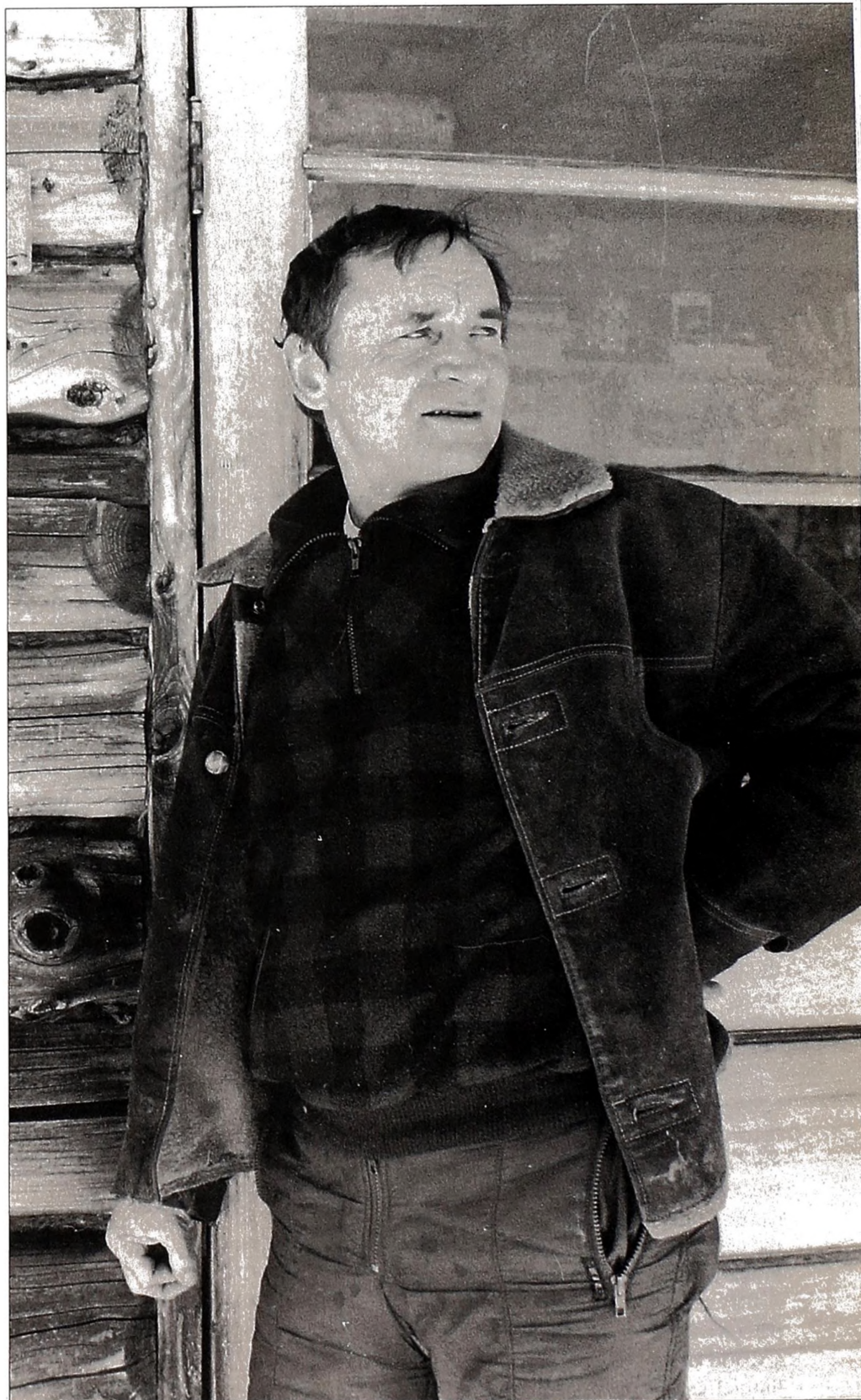
Looking at Life from Adams Hill

That's just what Bernd Heinrich '66 likes to do when he isn't fulfilling his obligations as professor of biology at the University of Vermont. The result is a book that captures the science and spirit of the Maine woods.

Story and Photography
by Scott Sutherland

It is a bright, breezy morning in early March, and University of Vermont biology professor Bernd Heinrich '66 is perched on a snowbound picnic table in front of his cabin, keeping an eye on his ravens. The cabin is located at the top of a clearing on Adams Hill, in the foothills of the White Mountains in western Maine. In the woods behind the cabin, a half-dozen ravens chatter and fly about in a sprawling chicken-wire aviary. Heinrich seems to catch their every sound and movement.

The ravens—temporary, well-fed captives—are part of Heinrich's ongoing research on the behavior of *Corvus corax*, which he detailed in his widely acclaimed 1989 book, *Ravens in Winter*. "Right now I'm looking at their catch-



ing behavior, social interactions, vocalizations, how hormones affect their behavior," he says, as a sudden chorus of cawing erupts from the aviary.

Heinrich is as comfortable amid the pines and ravens as he is in UVM's lecture halls and labs. His wide-ranging field work has won this UMaine graduate an international reputation as one of biology's most imaginative researchers, while his teaching allows him to share his first-hand observations with students. "I'd like to spend more time in Maine than I do, but I also enjoy the activities on campus and in Burlington," he says. "I'm no hermit—I like the balance. One makes me appreciate the other."

A similar balance—between natural history and personal history—exists in his sixth and latest book, *A Year in the Maine Woods*. Heinrich writes of his day-to-day life at the cabin, revealing many of the passions that make him one of the country's most entertaining chroniclers of the natural world. He's a skilled woodsman with an encyclopedic knowledge of plants and animals, as well as an avid hunter and fisherman; a connoisseur of coffee, homemade beer, sauteed vole, bonfires (the bigger the better), and roadkill for the ravens (the bumperstick-er on his truck reads, "This car stops for roadkill"); a father, and a champion distance runner (he holds the American record for 100 kilometers, which he covered in six hours, 38 minutes and 21 seconds in 1981).

He is also, almost by accident, a writer. "I didn't set out to become a writer," Heinrich says. "I remember being surprised by how much you had to write as a biologist. I found that I enjoyed it, though, and I wanted to share what I knew. Scientists have an obligation to not bury their knowledge."

His books—*One Man's Owl*, *Bumblebee Economics* (twice-nominated for a National Book Award in science), *In a Patch of Fireweed*, *The Hot-Blooded Insects*, *Ravens in Winter*, *A Year in the Maine Woods*—are filled with observations that startle and enlighten, reawakening us to the vast complexities of nature. The late Edward Abbey seemed to have Heinrich's work in mind when he wrote, "Any person whose senses are alive can make a world of any natural place, however limited it might seem, on this subtle plan-

et of ours."

In the spring of 1992, Heinrich—along with his pet raven, Jack—began a yearlong stay at the cabin he and former wife Maggie Epstein built by hand. Heinrich planned to continue the raven research he'd begun in 1984, as well as write a book about living in the woods—his need, as he writes, "to experience the consequences of my actions, and to exercise the power of daily existence."

The result, *A Year in the Maine Woods*, is by turns instructive, humorous, and contemplative. Heinrich writes about raising Jack, battling swarms of flies in his cabin, hunting deer. He writes about studying wildflowers, maple saplings, mosses, bees, moths, beetles, moose, fisher, and coyotes, running in the woods, riding out blizzards, chatting with his neighbors, whipping up a meal of sauteed vole and deer mouse with his Winter Ecology students, attending his daughter Erica's graduation from UVM.

Anchoring the book are Heinrich's clear-eyed observations of the natural world around him. "These were the parts, along with some of the more personal reflections, that my editor really liked," he says with a faint German accent, a holdover from an early childhood in East Prussia (now part of Poland), where he was born in 1940. "Initially I thought the book might revolve around some central issue like forestry, or around a more detailed study of plant and animal life, rather than something more universal. But it evolved into an exploration, sort of an experiment with myself—what would I do, what would move me? If it meant following animal tracks, I'd do that, or if it meant going into town to have breakfast at the diner, fine, I'd go to the diner. I'd write about whatever was on my mind."

He wrote the entire book at the cabin, recording thoughts, observations, and conversations while they were still fresh. "I only wrote when I had something to say," Heinrich says. "I felt that if the experience is compelling enough, then chances are the writing will be pretty good, too."

Raymond Wiers, Heinrich's neighbor down the hill, agrees. "I've lived up here for 37 years—I thought I knew a lot about the woods, but I learned an awful

lot reading that book," says Wiers. "It gives a very accurate feel of the woods, and you get a good picture of Bernd, too, what he's thinking, what he's feeling."

The book also traces a direct line back to Heinrich's childhood, completing the personal history he began in his 1984 book, *In a Patch of Fireweed*. As refugees in post-World War II Europe, Heinrich, his naturalist father, and the rest of his family spent five years living in a forest preserve outside Hamburg. The family emigrated to the United States when he was 10, and settled on a farm only a few miles from Adams Hill. As a boy, Heinrich hunted deer on the hill and dreamed of building a cabin there and living as a "mountain man." Even after earning his doctorate from UCLA and a professorship at the University of California-Berkeley, he still dreamed of a place of his own on Adams Hill. In 1977 he bought the land, in 1981, he came to UVM. "It's a lot easier commuting to the cabin from Burlington than it is from Berkeley," he says.

The wind picks up, the ravens stop their cawing, and we retreat into the rustic warmth of the cabin. A large cast-iron stove dominates the first-floor room. Shelves hold books, dried foods, collections of beer bottles from around the world. The front windows look out across the clearing and the valley to Bald Mountain, snow-covered and hulking. Heinrich's son, Stuart, 11, presses a button on the back of a toy raven, in a tinny voice, the raven calls out, "The end is near!"

Heinrich moves quickly about the cabin, making pancakes for lunch. He is compact, shaggy-haired, sharp-eyed, soft-spoken. Outdoors, he seems merely alert, inside, he seems filled with restless energy. While pancakes sizzle on the stove, Heinrich grabs a beam overhead and quickly knocks off a dozen chin-ups.

Such energy has come in handy throughout his career. He's lived and worked in California, Africa, New Guinea, South America, and the High Arctic, studying everything from beetles to bees to owls. "The secret to field biology is in having broad interests, in having the ability to take off with a new idea when the time is right," he says. "You have to be very opportunistic because animal populations change all the time."

"I'm impressed by his courage to

Thoughts from the *Maine Woods*

Evolution works on percentages,
not guarantees.

Here, my favorite season is always
the one I'm in.

The world we inhabit is built on
chaos rather than on order.
And that is precisely what I find
to be uplifting, and food for joyful
optimism.

It is strange to me that life itself
doesn't strike the average person as
all that impressive, but for some
reason "intelligent" life does.
When you consider life as a whole,
intelligence is a mere bristle
on the hog.



Bernd Heinrich with his son Stuart at their Adams Hill cabin

work on different kinds of animals without the assurance of what he'll find," says Ross Bell, a professor of biology at UVM and a friend of Heinrich's. "He can also take work with a lot of technical aspects and make it accessible to people. A lot of biology these days is expressed in fancy numbers, but Bernd is still able to relate science to plants and animals and the outdoors. He's devoted to this kind of science—he's interested in really living it."

Heinrich writes that we "find new things by rambling, not by racing," a notion he follows not only in his research but also in his teaching. "I have a great deal of freedom to work on whatever I choose to," says Kristian Omland, from Rutland, a doctoral advisee of Heinrich's who is studying animal navigation in red-spotted newts. "He encourages you to go where your research leads you."

It is this desire to explore, to find out how things work and how they're connected, that seems to fuel Heinrich's rambles through—and books about—the outdoors. "I can't imagine living in this world without a clue as to its intricacies," he

says, serving up a stack of pancakes that Stuart promptly tucks into. "Kids try to understand things naturally, but we seem to get this quality beaten out of us. We evolved in the natural world, after all, and if we cut ourselves off from those roots, we'll suffer or be sick whether we know it or not. That may sound hokey to someone sitting in an easy chair drinking a beer, but I think there's a limit to how far we can stretch things. The natural system is ultimately superior to substitutes."

Ask Bernd Heinrich what he's working on these days, and you're likely to get an answer that encompasses a wide assortment of plant and animal life. When I last checked in, he was about to publish papers on dung beetles, trees and ice, Maine wood frogs, ravens, and golden-crowned kinglets. He was also at work on three books: one about the trees that surround his cabin on Adams Hill, another on hot-blooded insects called *The Thermal Warriors*, and a third on ravens, a follow-up to *Ravens in Winter*.

His work with golden-crowned kinglets, as does all of his work, began with a simple question. "I'd see them out in the woods in the middle of winter, in sub-zero weather, and wonder, 'How do they survive?'," says Heinrich. "They're very small insectivores that expend a lot of energy—where does all that energy come from?" He guessed snow fleas. He shot 15 birds and gave them to a colleague, Dr. Ross T. Bell, who analyzed the contents of the birds' stomachs. "No snow fleas," says Heinrich, "but lots of caterpillars." The birds were prying the tiny frozen caterpillars out of the notches and crannies of fir and spruce trees, providing themselves with a nourishing—and energy-packed winter food source.

The caterpillars are marvels—if somewhat defenseless ones—in their own right. Frozen solid in winter, they thaw and reanimate in spring. "I had a bunch of them in my freezer that I'd forgotten about," says Heinrich. "I took them out and they revived. I gave them leaves to eat. Unfortunately, there was a tiny spider in the leaves. The spider ended up eating all the caterpillars."

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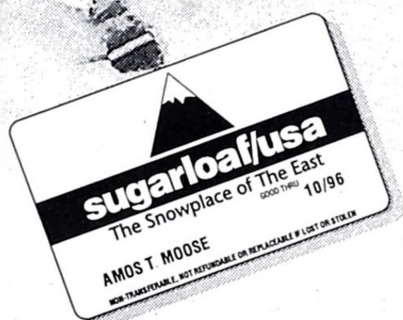
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ALUMNI NEWSMAKERS

Mark Plummer '75 makes it to semis of U.S. Amateur

The State of Maine champion loses in a close match to eventual U.S. Amateur winner Tiger Woods.

With 26 major tournament victories under his belt, Maine's Mark Plummer '75 recently earned his highest honor yet: He made it all the way to the semifinals of the U.S. Amateur Golf Championships in Rhode Island this past August, eventually losing to Tiger Woods, defending champ and this year's winner. Just prior to the U.S. Amateur, Plummer had won the State of Maine championship, a tournament that includes pros and amateurs.

Plummer's semifinal loss was exciting for this Maine native. "Going to a tournament like this (U.S. Amateur), nobody expects me to do anything. It's not like the Maine Amateur or some of the others where if I don't win people wonder what happened. Down there I'm just some hick from Maine," Plummer told the *Kennebec Journal*. But this hick from Maine impressed a lot of people. The fans in Newport, Rhode Island, took to the Maine redhead in large numbers.

"The fans were terrific, they were really behind me," said Plummer. "It was fun signing all the autographs."

Plummer feels the setup of the course, the endurance required to stay focused through qualifying and match play, and the media attention make this the most difficult amateur tournament



in the country.

How "a little guy from Maine" can stack up against this level of competition was answered by arguably the best amateur to come out of this state.

"My game wasn't any better than it has been up here," said Plummer. "The golf course was suited to my game and match play is a format I like. Your opponent is right there, so you know what you have to do."

Match play is a format that is no longer common in golf, being replaced by stroke play. Plummer would like to see that change.

"Other than club championship matches, you really don't see match play any more. I'd like to see the Maine Amateurs go back to match play," he said.

Plummer can now sit back and bask in the glow of a U.S. Amateur performance that matches that turned in by

John Levinson of Kennebunk Beach in the 1948 tournament. He can also start to entertain thoughts of what doors this effort might open up.

"I'm exempt from qualifying for next year's tournament in Portland, Oregon, and the Mid-Amateur this fall in Baltimore, Maryland," said Plummer.

This UMaine alum has played competitively for more than 20 years and has dominated Maine's tournaments for at least half that time. His intensity is legendary. Plummer has won the Maine Amateur eight times, the *NEWS (Bangor Daily News)* Amateur 11 times, the New England Amateur twice, the Maine Interscholastic twice, the Maine Junior once, as well as the 1979

Greater Bangor Open and '82 Casco Bay Classic as an amateur. He has twice before qualified for the U.S. Amateur, in 1982 and '83, and both times he lost in the first round of match play after reaching the round of 64. When Plummer was 14 he was one of the youngest qualifiers for the Maine Amateur.

For all his achievements in the golfing world, Plummer was inducted into the Maine Golf Hall of Fame at Sable Oaks Golf Club in South Portland this past August.

"It's nice to get in at a fairly young age," Plummer told the *Bangor Daily News*. Some halls require that a person be retired from his or her sport before being considered.

"Some sports you never really retire from," Plummer said. "With golf, everybody would go in posthumously."

ALUMNI NEWSMAKERS

Kent McKusick '74 organizes new theater troupe

Northern Lights Theatre presents first production in Greenville.

Kent McKusick '74 recently realized a lifelong dream: He and a partner organized the Northern Lights Theatre, a fledgling Greenville-based troupe.

"It's something I've wanted to do for years," McKusick said in a *Bangor Daily News* interview.

A native of the Greenville area, McKusick has been doing theater for more than 20 years. He ran a community theater there in the 1970s and 1980s, and has performed at the Bangor Penobscot Theatre and Bangor Community Theatre and was in the first acting group for the now defunct Theatre of the Enchanted Forest. He also has directed numerous school and community shows.

Since graduating from the University of Maine with a master's degree in theater, McKusick has put his primary professional energies into banking. But his heart and mind have not wandered far from the footlights. After traveling as an actor with another grass-roots organization, Continuum Theatre, to the International Arts Festival in Blagoevgrad, Bulgaria, in 1993, McKusick realized that he needed more than just the occasional gig to satisfy his own creative interests.

When his Greenville friend and collaborator, arts supporter Barbara Vincent, encouraged him to think about creating a theater, McKusick saw the possibility of giving himself as well as other local directors, actors and stage technicians the chance to work.

"She was aware of my dream to direct theater, and she encouraged me at



Kent McKusick, Class of 1974

the right time in my life. It ended up being Northern Lights Theatre," said McKusick.

The first productions, including Mamet's "The Duck Variations" and Lanford Wilson's "The Great Nebula in Orion," were mounted in August in a build-

Blue Hill.

At the moment, the theater is staffed by volunteers. McKusick hopes that it will become a not-for-profit organization as it grows. Growth, however, will come slowly. McKusick plans to mount a minimum of two shows a year, largely

because he is committed to hiring local actors, many of whom have full-time jobs and family obligations.

"There's a real merit to growing slowly," said McKusick, who named the theater after the aurora borealis. "This is something I want to continue doing and I want to make sure we can maintain the quality."

In the meantime, McKusick is busy drawing up the mission statement for Northern Lights Theatre.

"It will say that we're a touring theater of Maine art-



Kent McKusick '74 (left) performs a scene from a Northern Lights production.

ists or artists with significant ties to the state, and that we are doing contemporary works, adaptations of classics, and new works," said McKusick of the theater's goals.

Early in the fall, the traveling theater troupe performed in Bangor and

ists or artists with significant ties to the state, and that we are doing contemporary works, adaptations of classics, and new works," said McKusick of the theater's goals.

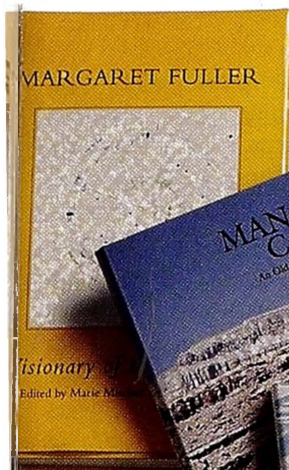
(Information from the *Bangor Daily News*.)

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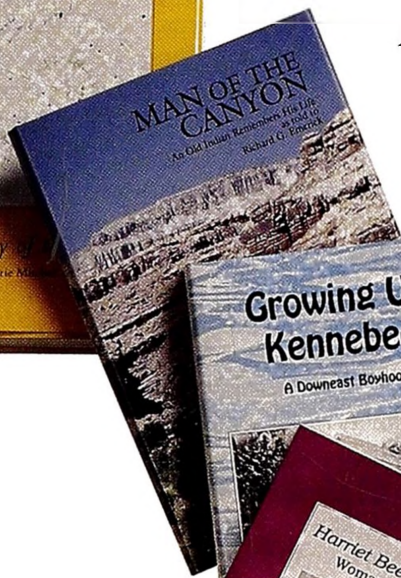
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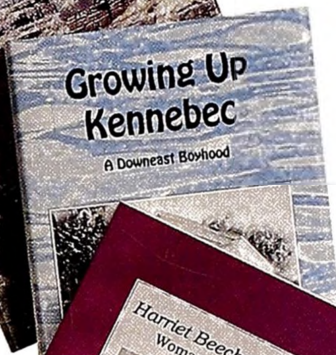


Growing Up Kennebec: A Downeast Boyhood

by Carroll F. Terrell.

"Highly enjoyable," *Waterville Daily Sentinel*.

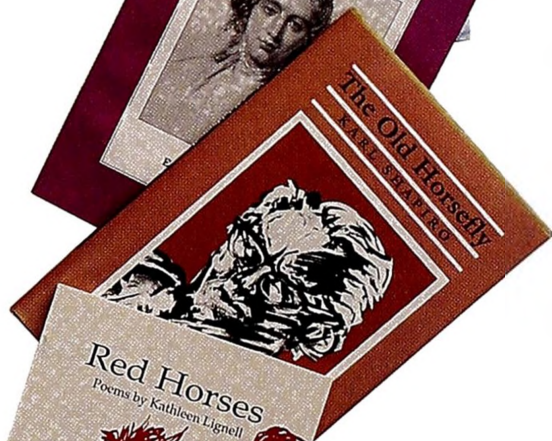
"A vivid recollection," *Bangor Daily News*. Cloth, \$16.95



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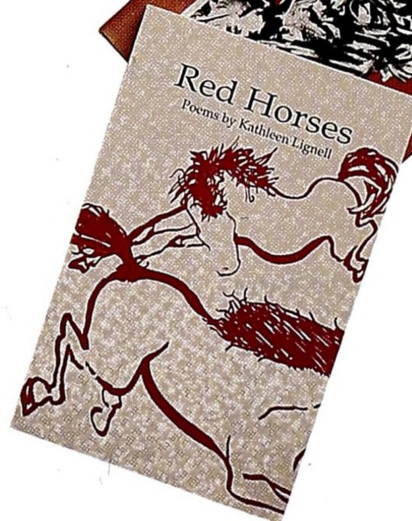


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ALUMNI BOOKSHELF

Twilight Time
Rick Hautala '70
Zebra Books
1994



Rick Hautala '70, of Westbrook, continues to get better and better with each ensuing novel.

And interestingly in his newest novel, *Twilight Time*, he has chosen

to travel down a slightly different path. Unlike his previous novels, he has intentionally eschewed the supernatural element.

Jeff Wagner, the protagonist, is a native son of Maine who left the state to preserve his sanity, and hadn't returned since his parents' funeral nearly 16 years before. He never wants to return to the family in Cape Higgins.

For eight years Jeff has been receiving psychiatric treatment. He has been diagnosed as having multiple personalities. And just when he seems to be cured—just when he no longer carries on conversations with a number of manifestations of himself—word comes that his sister, twice divorced and living alone in the family home, has committed suicide.

Jeff must return to Maine to bury his sister and settle her estate. He forces himself to stay at the family house, but can't bring himself to open the door of his old room. Alter personalities return to converse with him in "the dark room." Meanwhile, a chain of unhinging events occurs—always at twilight. What is most terrifying to Jeff is the thought that behind them all—including the death of his sister—is one or more of his alter personalities. *Twilight Time* is more than scary. It is downright unnerving.

If the name Hautala had a ring to it, he might have a better chance of becoming more than "that other writer in Maine who writes horror stories." But interest-

ingly, in Finnish Hautala roughly means "graveyard" or "one who lives near a graveyard." And his maternal grandmother's last name meant "grave on the hill." Perhaps this is why Hautala's work is so popular in Finland, where *Cold Whisper* has been published in hardcover and softcover editions and *Night Stone* is scheduled for publication next year.

Hautala has written 11 novels. *Cold Whisper* is slated to be made into a movie. Hautala is a native of Rockport, Massachusetts, and a classmate of Stephen King '70 at UMaine, where he majored in English.

(Review by Jack C. Barnes, *New Hampshire Sunday News*.)

Big and Hairy
Brian Daly '76
Minstrel Book published by
Pocket Books
1994



Big and Hairy, a young adult novel written by Maine native Brian Daly '76, is about a shy, young basketball player, Picasso Dewlap, 12, who plays for the Spruce Island Middle

School Lawn Ornaments.

When he misses a crucial foul shot to lose a game against the Edmund S. Muskie Middle School Senators, he knows he's got a big problem on a small island.

"I missed everything—except the floor.

"Boy, it's funny how quiet a gym can get. The islanders put on their coats and hats and stared at me as they filed out."

What's left for a boy to do but find an engaging young Bigfoot who has drifted to the coast because his fur is too short, enroll him in school, help him join the Lawn Ornaments (oh, the slam dunks!), and, finally, in front of a gym full of basketball-crazy islanders, learn

that he can win the Downeast League Championship on his own, even when a twist of fate prevents the big guy from dressing up for the championship game?

The point is, you'll love—and recognize—Brian Daly's Maine. Spruce Island is "connected to the mainland by a cribstone bridge," just like the real-life Orr's and Bailey Island causeway. You'll love his sweater-wearing, PBS-watching parents, Victor and Elizabeth, the 'year-round summer people' who all but force Picasso to call them by their first names, the teachers' lounges; and the snapped-towel reality of Daly's locker rooms, especially when the Lawn Ornaments play an away game and shuck the Rockweed Fightin' Clams. "Little wire cages covered the bare lightbulbs. It looked like a women's prison."

With a deft touch and generous sensibility, Daly may have written one of the most true-to-Maine stories since the days of Ruth Moore.

Daly, who graduated from UMaine with a degree in English, lives with his wife Laurel and daughter Hannah in Long Beach, California.

(Review by C. Sargent, *PORTLAND*)

Math Wizardry for Kids
Margaret Kenda &
Phyllis S. Williams '88
Barron's Educational Series
1995



Math Wizardry for Kids is proof that math can be fun. More than 200 mathematics puzzles, games, designs, and projects turn numbers into exciting hands-on activities and challenges that kids will

enjoy.

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they'll discover how to make a number wheel to write messages in code, and how to set up three different number triangles that do all kinds of tricks with numbers.

By folding paper and stringing thread, kids will learn to make fascinating geometric designs and patterns. They'll find out how much smarter they are than the largest computers—but kids will also learn how to calculate in exactly the same way as computers. They'll discover how our understanding of numbers came down to us from the ancient cultures of India, Africa, and Greece.

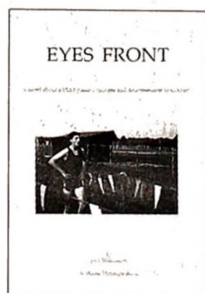
Kids needn't be math geniuses to enjoy this book, but they might develop into mathematicians simply by solving the puzzles and playing the games they find here. Illustrations highlight details of the projects. A glossary and a section for parents and teachers help make this book ideal for use as a classroom math supplement. Ideal for ages 8 to 12.

Williams holds a master's degree from UMaine and Kenda was an assistant professor of English at the university from 1967 to 1977.

They have collaborated on several books, including *Cooking Wizardry for Kids* and *Natural Baby Food Cookbook*.

Eyes Front

Jack Wilkinson '64G
Maine Heritage Book
1992



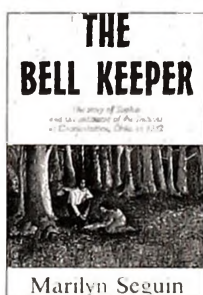
Jack Wilkinson '64G draws on his 30 years of public school teaching and coaching in writing an inspirational novel about a blind youth, Perry Fletcher, and his dream to compete

on the high school track team. Perry must overcome a series of frustrating obstacles if he is to attain his goal. *Eyes Front* is a family novel with a powerful theme.

"This beautifully written, heartfelt story vividly rekindled the years of courage, determination, and perseverance I witnessed daily as the coach of a former blind runner," said Paul Brogan '71G, South Portland High School boys track and cross country coach.

The Bell Keeper

Marilyn Weymouth Seguin '73
Branden Publishing Co.
1995



The Bell Keeper, written for young adult readers and based on true events, is an historical novel that tells the story of Sophia and the massacre of the Indians at Gnadenhutzen,

Ohio, in 1782.

Gnadenhutzen (Tents of Grace) was a picturesque town built upon the banks of the peaceful Muskingum River in Ohio Country. The villagers were mostly Indians, converted to Christianity by the Moravian missionaries, whose beliefs included complete pacifism—even in the brewing conflict of the American Revolution.

Young Sophia led a quiet and happy life in Gnadenhutzen until the summer of 1781 when she and her family were caught up in a clash between the American Long Knives and the British. What happened at Gnadenhutzen in the spring of 1782 has been called one of the most atrocious crimes ever committed upon the Indians. Sophia was one of the few survivors.

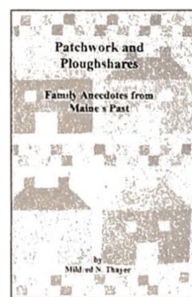
In the face of grief, hunger, cold, and the loss of all she holds dear, Sophia sustained her faith and belief in the essential goodness of life.

The Bell Keeper is Marilyn Weymouth Seguin's '73 fourth book and her second work of historical fiction for young read-

ers. Seguin was born in Maine and holds degrees from UMaine and the University of Akron. She lives in Cuyahoga Falls, Ohio, with her husband Rollie and children Scott and Katy. She teaches in the English department at Kent State University.

Patchwork and Ploughshares

Mildred N. Thayer '49
L.H. Thompson
1994



Mildred N. Thayer '49, a retired schoolteacher from Hampden, has accumulated a lot of memories in her 82 years. Many are contained in her new book, *Patchwork and Ploughshares: Family Anecdotes from Maine's Past*.

Family Anecdotes from Maine's Past.

This simple collection of family anecdotes chronicles the Thayer family, long known in Penobscot County. Included are many old family recipes and black and white photographs that help to illustrate the text.

She also includes verse in such chapters as "Grandmother Sally's Album of Affection."

The book's strongest sections deal with lost traditions such as apple paring bees and candy pulls. In recounting these activities, Thayer achieves a sense of nostalgia over the differences between then and now. The author also describes old-time methods of candlemaking, and the way in which whole communities came together to celebrate holidays.

Thayer is a Brewer, Maine, native and was a schoolteacher for 40 years.

The book is available from Thayer at 383 Main Road South, Hampden, ME 04444.

(Review courtesy of *Bangor Daily News*.)

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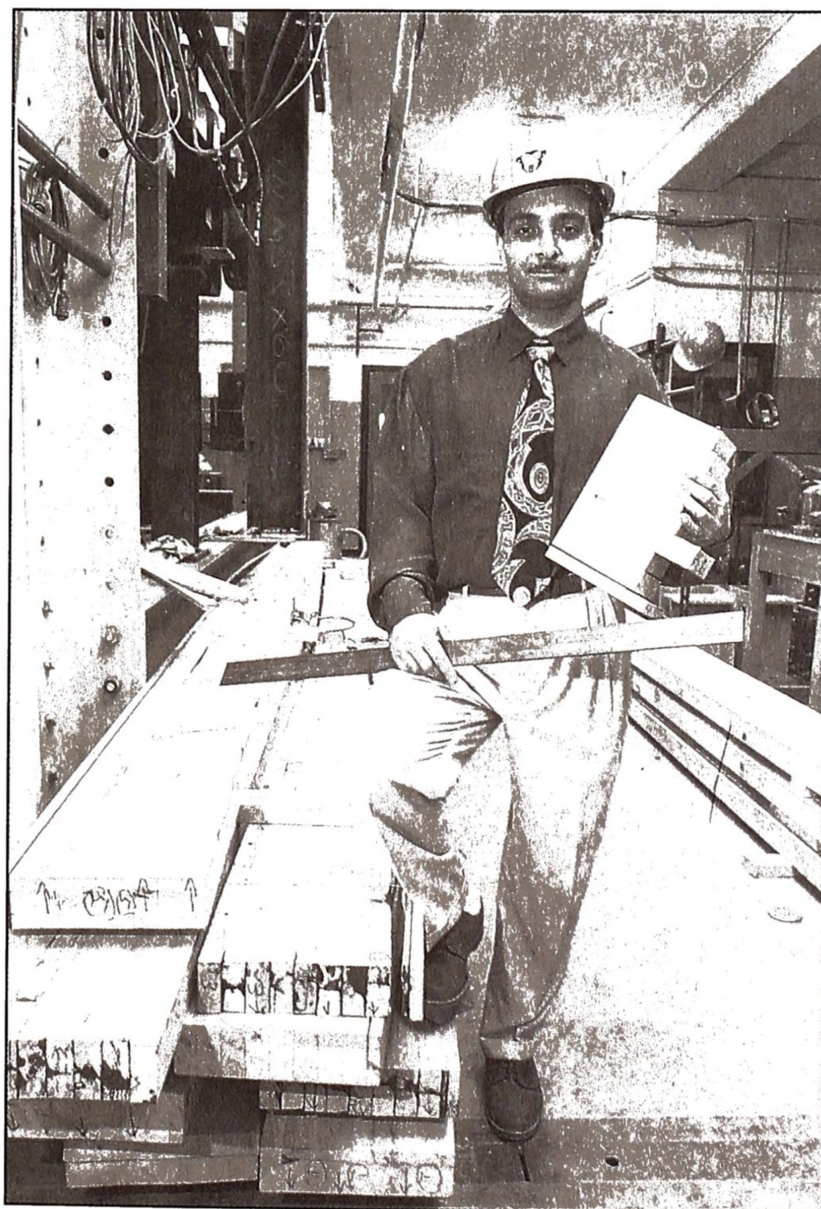


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A team of University of Maine researchers and graduate students, led by Professor Habib Dagher, are stimulating Maine's economy by developing fiberglass reinforced wood products which Maine companies can manufacture and sell around the world. For his extraordinary dedication to teaching and research Habib Dagher received the General Alumni Association's 1995 Distinguished Maine Professor Award funded by the Class of 1942. Professor Dagher was recently nominated by the GAA and selected as the State of Maine Carnegie Professor of the Year.

Address Correction Requested

Accomplished Alumni

Nobel Peace Prize recipient Dr. Bernard Lown '42, world renowned cardiologist and co-founder of International Physicians for the Prevention of Nuclear War, returned to the University of Maine October 24 to address the campus community during Peace Week '95.

Dr. Lown was recognized by the General Alumni Association with an Alumni Career Award in 1992 and in 1988 was the first recipient of a special Alumni Humanitarian Award named in his honor.

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